LA CIMBALI

**I**

Gentile Signora, Egregio Signore,
ci congratuliamo con Lei per la sua nuova macchina per caffè.
Con questo acquisto Lei ha scelto una macchina per caffè espresso d'avanguardia, costruita secondo i più avanzati principi della tecnica moderna; una macchina che non soltanto è in grado di offrirLe una perfetta sintesi di efficienza e funzionalità ma mette a Sua disposizione tutti gli strumenti per darLe la "sicurezza di lavorare meglio".
Il consiglio di dedicare un poco di tempo alla lettura di questo libretto di istruzioni per l'uso nasce dal desiderio di aiutarLa a prendere confidenza con la Sua nuova macchina; desiderio che siamo certi Lei condividerà pienamente.
Le auguriamo buon lavoro.

**GB**

Dear Customer,
We congratulate with you for your new coffee machine.
With this purchase you've chosen an up to date machine, built after the most advanced principles of modern technology, a unit, which gives you not only a perfect synthesis of efficiency and functonality, but puts also at your disposal everything you need for a good working.
The advice we give you of spending a bit of your time in reading this manual comes from our desire of helping you in reaching a good knowledge of your new machine.
We're sure of finding you of the same advice.
With our best wishes of a good work.

**F**

Cher Client,
Nous vous félicitons pour l'acquisition de votre nouvelle machine à café.
Avec cet achat vous avez choisi une machine à café moderne, construite selon les principes les plus avancés de la technique d'aujourd'hui, une machine qui vous offre une parfaite synthèse d'efficacité et de fonctionnalite et qui met ê votre disposition tout ce dont vous avez besoin pour obtenir un bon travail.
Le conseil que nous vous donnons de consacrer un peu de votre temps à la lecture de cette brochure vient du désir que nous avons de vous aider à atteindre une bonne connaissance de votre nouvelle machine.
Nous sommes certains que vous serez du même avis. Avec nos meilleurs souhaits de bon travail.

**D**

Sehr geehrter Kunde,
Wir gratulieren Ihnen zur Ihrer neuen Maschine und heissen sie in unserem Kundenkreis willkommen. Mit diesem Gerät haben Sie eine Maschine ausgewählt, die nach den letzten technischen Entwicklungen auf diesem Sektor gebaut wurde: eine Maschine die mehr als die perfekte Synthese zwischen Leistungsfähigkeit und Funktionalität anbietet: nämlich die Gewissheit, ein betriebsicheres, seinen Aufgaben gewachsenes Gerät zu besitzen.
Wir empfehlen Ihnen dieses Handbuch zum Studium, wissend, dass Sie damit Ihre Kenntnisse über Ihre neue Maschine vertiefen können.
Wir verbleiben mit unseren besten Wünschen für ein gutes Arbeiten mit Ihrem neuen Gerät.

**E**

Estimado Cliente,
nos felicitamos con Usted para su nueva máquina para café.
Con esta compra Usted ha escogido una máquina para café a la vanguardia, construida según los principios mas adelantados de la técnica moderna; una máquina que no sólo le ofrece una perfecta eficiencia y funcionalidad, mas también le da todo lo que Usted necesita para alcanzar la garantía de un buen trabajo.
Le aconsejamos de poner un poco de su atención en la lectura de este manual, consejo que nos viene del deseo de aiudarle a lograr un buen conocimiento de su nueva máquina.
Estamos seguros que Usted tiene la misma opinión.
Con un deseo particular de buen trabaio.

**P**

Exmª. Senhora, Exm°. Senhor,
Felicitamo-nos e a si pela sua nova máquina para café.
Com deste acquisição escolheu uma máquina para café de vanguarda, construída segundo os mais avançados principios da técnica moderna, uma máquina que está não somente em condições de lhe oferecer uma sintese perfeita de eficiência e funcionalidade, mas põe à sua disposição todos os instrumentos para dar-lhe a "segurança de trabalhar melhor".
O conselho de dedicar um pouco de tempo à leitura deste livreto de uso e manutenção nasce do desejo de o ajudar a tomar familiaridade com a sua nova máquina; desejo que estamos certos partilhará plenamente.
Desejamos-lhe bom trabalho.

Code 495 - 309 - 000 (03/01)

LA CIMBALI

# Manuale - Manual - Manuel - Handbuch - Manual - Manual

## *M32 Bistrò dt1*



## *M32 Bistrò dt2*



**I**

Leggere attentamente le avvertenze contenute nel presente manuale, prima di utilizzare o manipolare in qualsiasi modo la macchina, in quanto forniscono importanti indicazioni riguardanti la sicurezza d'uso della stessa.

La macchina per caffè è prevista unicamente per la preparazione di caffè espresso e bevande calde mediante acqua calda o a vapore e per il preriscaldamento delle tazzine.

Ogni utilizzazione diversa da quella sopra descritta è impropria e può essere fonte di pericolo per persone e macchina.

Il produttore non assume responsabilità alcuna in caso di danni risultanti da un uso improprio della macchina per caffè.

**F**

Lire attentivement les informations contenues dans ce manuel avant que vous n'utilisiez et que vous ne manipuliez la machine à café de manière erronnée. En effet, ces informations vous fourniront d'importantes indications concernant la sécurité d'utilisation de votre machine à café.

La machine à café n'est apte qu'à la préparation de cafés espresso et de boissons chaudes, en n'utilisant que de l'eau chaude ou de la vapeur , ou encore, pour chauffer vos tasses.

Toute opération différente de celles qui sont indiquées ci-dessus ne peut être effectuée car elle pourrait être la source de dangers pour les personnes et pour la machine même.

Le producteur ne s'assume aucune responsabilité dans le cas de dommages provenant d'une utilisation incorrecte de la machine à café.

**E**

Leer cuidadosamente las advertencias contenidas en el presente manual antes de utilizar o manejar de cualquier forma la máquina, ya que proporcionan importantes indicaciones sobre la seguridad de manejo de la misma.

La máquina para café sólo está prevista para la preparación de café expreso y bebidas calientes mediante agua caliente o por vapor, así como para el calentamiento de las tacitas.

Cualquier utilización diferente de la anteriormente descrita es impropia y puede ser fuente de peligro para las personas y la máquina.

El fabricante no se asume ninguna responsabilidad en el caso de daños causados por un empleo impropio de la máquina para café.

**GB**

Read the instructions in this manual carefully before using or handling the machine in any way. The instructions provide important information regarding the safety precautions to be followed.

The coffee machine is to be used solely for preparing expresso coffee and hot drinks made with hot water or steam and for heating cups.

Improper use of the machine for operations other than the above can constitute a safety risk to persons and to the equipment.

The producer disclaims all liability in case of damage due to improper use of the coffee machine.

**D**

Bevor Sie die Maschine einschalten oder gebrauchen, sollten Sie die vorliegende Bedienungsanleitung genau durchlesen, da sie wichtige Angaben zum sicheren Einsatz der Maschine enthält.

Die Maschine darf ausschließlich zur Zubereitung von Espressokaffee und von mit heißem Wasser und Dampf zubereiteten Getränken sowie zum Vorwärmen von Kaffeetassen eingesetzt werden.

Alle anderen Arten des Einsatzes gelten als unsachgemäß und beinhalten die Gefahr der Verletzung oder der Beschädigung der Maschine.

Der Hersteller übernimmt keine Haftung für Schäden oder Verletzungen, die auf einen unsachgemäßen Einsatz der Kaffeemaschine zurückzuführen wären.

**P**

Ler atentamente as advertências contidas no presente manual, antes de utilizar a máquina ou de a manusear, visto fornecerem indicações importantes relativas à segurança de utilização da mesma.

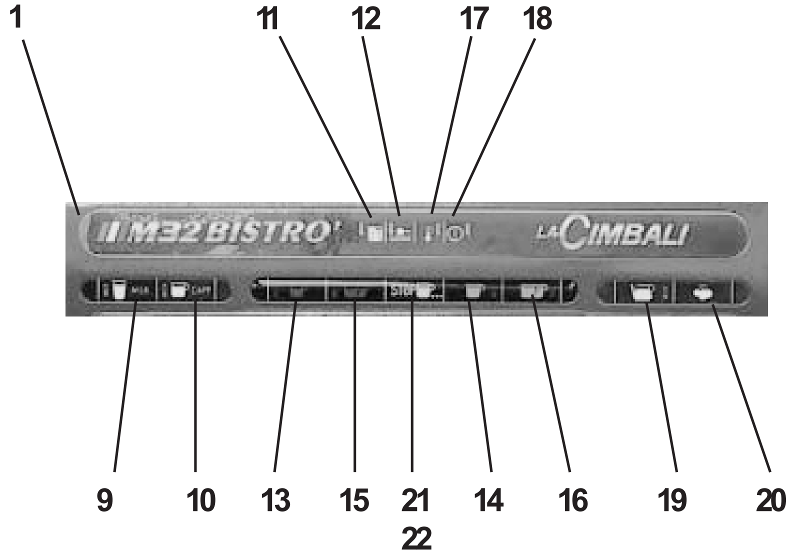
A máquina de café destina-se unicamente à preparação de café expresso e bebidas quentes com água quente ou vapor e para o aquecimento prévio das chávenas.

Qualquer utilização diferente das acima descritas é imprópria, podendo tornar-se fonte de perigo para as pessoas e a máquina.

O construtor não assume nenhuma responsabilidade perante danos decorrentes de um uso impróprio da máquina de café.

*M32 Bistrò dt1*



LA CIMBALI

# Legenda - Legend - Legende - Legende - Leyenda - Legenda

## I LEGENDA

1 Pulsantiera comandi
2 Cappuccinatore
3 Manometro caldaia
4 Interruttore generale
5 Tubo (lancia) acqua calda
6 Tubo (lancia) vapore orientabile
7 Portafiltro
8 Serbatoio
9 Pulsante erogazione latte
10 Pulsante erogazione cappuccino
11 Spia livello serbatoio
12 Spia livello caldaia
13 Pulsante erogazione 1 caffè corto
14 Pulsante erogazione 1 caffè lungo
15 Pulsante erogazione 2 caffè corti
16 Pulsante erogazione 2 caffè lunghi
17 Spia macchina in temperatura
18 Spia macchina accesa
19 Pulsante erogazione acqua calda
20 Pulsante erogazione vapore
21 Pulsante START-STOP
22 Pulsante programmazione
26 Bacinella
30 Display

## GB LEGEND

1 Control panel
2 Cappuccino system
3 Boiler pressure gauge
4 Main ON/OFF switch
5 Hot water pipe
6 Swivel steam jet pipe
7 Filter holder
8 Tank
9 Milk dispensing push button
10 Cappuccino dispensing push button
11 Tank level indicator light
12 Boiler level indicator light
13 Dispensing push button - 1 short coffee
14 Dispensing push button - 1 long coffee
15 Dispensing push button - 2 long coffees
16 Dispensing push button - 2 short coffees
17 Machine at working temperature indicator light
18 Machine ON indicator light
19 Hot water dispensing push button
20 Steam dispensing push button
21 START-STOP push button
22 Programming push button
26 Pan
30 Display

## F LEGENDE

1 Touches de commandes
2 “Cappuccinateur”
3 Manomètre chaudière
4 Interrupteur général
5 Tube (lance) d’eau chaude
6 Tube (lance) de la vapeur orientable
7 Porte-filtres
8 Réservoir
9 Touche de débit du lait
10 Touche de débit du cappuccino
11 Témoin lumineux réservoir
12 Témoin lumineux chaudière
13 Touche débit 1 café court
14 Touche débit 1 café long
15 Touche débit 2 café court
16 Touche débit 2 café long
17 Témoin lumineux machine à température
18 Témoin lumineux machine allumée
19 Touche débit d’eau chaude
20 Touche de débit de la vapeur
21 Touche START-STOP
22 Touche de programmation
26 Bassin
30 Display

## D LEGENDE

1 Tastatur zur Bedienung der Maschine
2 Rohr zur Cappuccino-Zubereitung
3 Druckmesser Heizkessel
4 Hauptschalter
5 Rohr zur Heißwasserabgabe
6 Rohr zur Wasserdampfabgabe, ausrichtbar
7 Filterhalter
8 Tank
9 Taste Milchabgabe
10 Taste Cappuccino-Abgabe
11 Kontrolleuchte Wasserstand im Tank
12 Kontrolleuchte Wasserstand in Heizkessel
13 Taste Abgabe 1 Espressokaffee
14 Taste Abgabe 1 normaler Kaffee
15 Taste Abgabe 2 Espressokaffees
16 Taste Abgabe 2 normale Kaffees
17 Kontrolleuchte ‘Maschine unter Temperatur’
18 Kontrolleuchte ‘Maschine eingeschaltet’
19 Taste Heißwasserabgabe
20 Taste Wasserdampfabgabe
21 Taste START-STOPP
22 Taste Programmierung
26 Wanne
30 Display

## E LEYENDA

1 Panel de mandos
2 Capuchinador
3 Manómetro caldera
4 Interruptor general
5 Tubo (lanza) agua caliente
6 Tubo (lanza) vapor orientable
7 Portafiltro
8 Depósito
9 Botón erogación leche
10 Botón erogación capuchino
11 Indicador nivel depósito
12 Indicador nivel caldera
13 Botón erogación 1 café fuerte
14 Botón erogación 1 café suave
15 Botón erogación 2 cafés fuertes
16 Botón erogación 2 cafés suaves
17 Indicador luminoso máquina en temperatura
18 Indicador luminoso máquina encendida
19 Botón erogación agua caliente
20 Botón erogación vapor
21 Botón START-STOP
22 Botón programación
26 Cubeta
30 Display

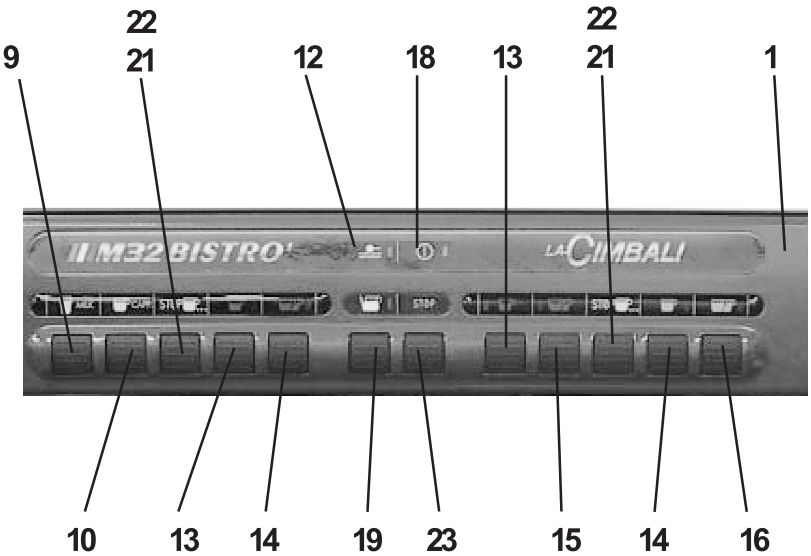
## P LEGENDA

1 Quadro de comandos
2 Preparador de garoto (cappuccino)
3 Manómetro caldeira
4 Interruptor geral
5 Tubo (esguicho) água quente
6 Tubo (esguicho) vapor orientável
7 Porta-filtro
8 Reservatório
9 Botão de erogação leite
10 Botão de erogação garoto (cappuccino)
11 Lâmpada pilôto reservatório
12 Lâmpada pilôto caldeira
13 Botão de erogação 1 café curto
14 Botão de erogação 1 café longo
15 Botão de erogação 2 cafés curtos
16 Botão de erogação 2 cafés longos
17 Lâmpada pilôto máquina em temperatura
18 Lâmpada pilôto máquina acesa
19 Botão de erogação água quente
20 Botão de erogação vapor
21 Botão START-STOP
22 Botão de programação
26 Tabuleiro
30 Display

LA CIMBALI

*M32 Bistrò dt2*



LA CIMBALI

# Legenda - Legend - Legende - Legende - Leyenda - Legenda

## I — LEGENDA

1 Pulsantiera comandi
2 Cappuccinatore
3 Manometro caldaia
4 Interruttore generale
5 Tubo (lancia) acqua calda
6 Tubo (lancia) vapore orientabile
7 Portafiltro
9 Pulsante erogazione latte
10 Pulsante erogazione cappuccino
12 Spia livello caldaia
13 Pulsante erogazione 1 caffè corto
14 Pulsante erogazione 1 caffè lungo
15 Pulsante erogazione 2 caffè corti
16 Pulsante erogazione 2 caffè lunghi
18 Spia macchina accesa
19 Pulsante erogazione acqua calda
21 Pulsante START-STOP
22 Pulsante programmazione
23 Pulsante STOP acqua calda
24 Manopola regolazione vapore
25 Manopola erogazione cappuccino
26 Bacinella
27 Manopola accensione gas
28 Finestrella controllo fiamma
30 Display

## GB — LEGEND

1 Control panel
2 Cappuccino system
3 Boiler pressure gauge
4 Main ON/OFF switch
5 Hot water pipe
6 Swivel steam jet pipe
7 Filter holder
9 Milk dispensing push button
10 Cappuccino dispensing push button
12 Boiler level indicator light
13 Dispensing push button - 1 short coffee
14 Dispensing push button - 1 long coffee
15 Dispensing push button - 2 long coffees
16 Dispensing push button - 2 short coffees
18 Machine ON indicator light
19 Hot water dispensing push button
21 START-STOP push button
22 Programming push button
23 Hot water STOP push button
24 Steam setting knob
25 Cappuccino dispensing knob
26 Pan
27 Gas lighter knob
28 Flame observation window
30 Display

## F — LEGENDE

1 Touches de commandes
2 “Cappuccinateur”
3 Manomètre chaudière
4 Interrupteur général
5 Tube (lance) d’eau chaude
6 Tube (lance) de la vapeur orientable
7 Porte-filtres
9 Touche de débit du lait
10 Touche de débit du cappuccino
12 Témoin lumineux chaudière
13 Touche débit 1 café court
14 Touche débit 1 café long
15 Touche débit 2 café court
16 Touche débit 2 café long
18 Témoin lumineux machine allumée
19 Touche débit d’eau chaude
21 Touche START-STOP
22 Touche de programmation
23 Touche STOP d’eau chaude
24 Bouton de réglage de la vapeur
25 Bouton de débit du cappuccino
26 Bassin
27 Bouton d’allumage du gaz
28 Petite fenêtre de contrôle de la flamme
30 Display

## D — LEGENDE

1 Tastatur zur Bedienung der Maschine
2 Rohr zur Cappuccino-Zubereitung
3 Druckmesser Heizkessel
4 Hauptschalter
5 Rohr zur Heißwasserabgabe
6 Rohr zur Wasserdampfabgabe, ausrichtbar
7 Filterhalter
9 Taste Milchabgabe
10 Taste Cappuccino-Abgabe
12 Kontrolleuchte Wasserstand in Heizkessel
13 Taste Abgabe 1 Espressokaffee
14 Taste Abgabe 1 normaler Kaffee
15 Taste Abgabe 2 Espressokaffees
16 Taste Abgabe 2 normale Kaffees
18 Kontrolleuchte ‘Maschine eingeschaltet’
19 Taste Heißwasserabgabe
21 Taste START-STOPP
22 Taste Programmierung
23 Taste STOPP Heißwasserabgabe
24 Wasserdampfregler
25 Regler Cappuccino-Abgabe
26 Wanne
27 Gaszünder
28 Sichtfenster zur Kontrolle der Gasflamme
30 Display

## E — LEYENDA

1 Panel de mandos
2 Capuchinador
3 Manómetro caldera
4 Interruptor general
5 Tubo (lanza) agua caliente
6 Tubo (lanza) vapor orientable
7 Portafiltro
9 Botón erogación leche
10 Botón erogación capuchino
12 Indicador nivel caldera
13 Botón erogación 1 café fuerte
14 Botón erogación 1 café suave
15 Botón erogación 2 cafés fuertes
16 Botón erogación 2 cafés suaves
18 Indicador luminoso máquina encendida
19 Botón erogación agua caliente
21 Botón START-STOP
22 Botón programación
23 Botón STOP agua caliente
24 Mando regulación vapor
25 Mando erogación capuchino
26 Cubeta
27 Mando encendido gas
28 Ventanilla control de la llama
30 Display

## P — LEGENDA

1 Quadro de comandos
2 Preparador de garoto (cappuccino)
3 Manómetro caldeira
4 Interruptor geral
5 Tubo (esguicho) água quente
6 Tubo (esguicho) vapor orientável
7 Porta-filtro
9 Botão de erogação do leite
10 Botão de erogação do garoto (cappuccino)
12 Lâmpada pilôto da caldeira
13 Botão de erogação 1 café curto
14 Botão de erogação 1 café longo
15 Botão de erogação 2 cafés curtos
16 Botão de erogação 2 cafés longos
18 Lâmpada pilôto máquina acesa
19 Botão de erogação água quente
21 Botão START-STOP
22 Botão de programação
23 Botão STOP água quente
24 Manípulo de regulação do vapor
25 Manípulo de erogação do garoto (cappuccino)
26 Tabuleiro
27 Manípulo de acendimento do gás
28 Janela de controle da chama
30 Display

## Installazione - Installation - Installation - Installation - Instalación - Instalação

I

**ATTENZIONE**

**L'installazione, lo smontaggio e le regolazioni devono essere eseguite esclusivamente da personale tecnico qualificato.**

GB

**ATTENTION**

**Installation, disassembly and setting should be carried out by qualified technical personnel only.**

F

**ATTENTION**

**L'installation, le démontage et les réglages doivent être faits uniquement par le personnel technique qualifié et autorisé.**

D

**ACHTUNG!**

**Die Installation, die Demontage und die Einstellung des Gerätes darf nur durch entsprechend qualifizierte Fachkräfte vorgenommen werden.**

E

**ATENCIÓN**

**Las operaciones de instalación, desmontaje y regulación tienen que ser realizadas por personal técnico capacitado.**

P

**ATENÇÃO**

**A instalação, a desmontagem e as regulações terão de ser executadas exclusivamente por pessoal técnico qualificado.**

LA CIMBALI

# Installazione - Installation - Installation - Installation - Instalación - Instalação

## I INDICAZIONI PER L'INSTALLAZIONE

1. Leggere attentamente le avvertenze contenute nel presente libretto in quanto forniscono importanti indicazioni riguardanti la sicurezza di installazione, d'uso e di manutenzione. Conservare con cura questo libretto per ogni ulteriore consultazione.
2. Dopo aver tolto l'imballaggio assicurarsi dell'integrità dell'apparecchio. Gli elementi dell'imballaggio (sacchetti in plastica, polistirolo espanso, chiodi, ecc.) non devono essere lasciati alla portata dei bambini in quanto potenziali fonti di pericolo.
3. Prima di collegare l'apparecchio accertarsi che i dati di targa siano rispondenti a quelli della rete di distribuzione elettrica e idrica.
4. La macchina per caffè espresso deve essere appoggiata su una superficie piana e stabile, ad una distanza minima di 20 mm dalle pareti e dalla superficie d'appoggio. Deve avere i collegamenti di alimentazione (energia elettrica, gas ed acqua) e lo scarico dell'acqua dotato di sifone nelle immediate vicinanze; inoltre occorre prevedere una superficie di appoggio per gli accessori (macinadosatore, ecc.).
5. Per salvaguardare le caratteristiche di funzionalità e di sicurezza, si raccomanda di non lasciare la macchina per caffè espresso esposta ad agenti atmosferici (pioggia, sole, gelo).
6. Non installare in locali (cucine) in cui sia prevista la pulizia mediante getti d'acqua.
7. La sicurezza elettrica di questo apparecchio è assicurata soltanto quando lo stesso è correttamente collegato ad un efficace impianto di messa a terra come previsto dalle vigenti norme di sicurezza elettrica. E' necessario verificare questo fondamentale requisito di sicurezza e, in caso di dubbio, richiedere un controllo accurato dell'impianto da parte di personale professionalmente qualificato. Il costruttore non può essere considerato responsabile per eventuali danni causati dalla mancanza di messa a terra dell'impianto.
8. In generale è sconsigliabile l'uso di adattatori, prese multiple e/o prolunghe. Qualora il loro uso si rendesse indispensabile è necessario utilizzare solamente adattatori semplici o multipli e prolunghe conformi alle vigenti norme di sicurezza, facendo però attenzione a non superare il limite di portata in valore di corrente, marcato sull'adattatore semplice e sulle prolunghe, e quello di massima potenza marcato sull'adattatore multiplo.
9. Per evitare surriscaldamenti pericolosi, si raccomanda di svolgere per tutta la sua lunghezza il cavo di alimentazione.
10. Se la macchina viene immagazzinata in locali in cui la temperatura può scendere sotto il punto di congelamento, vuotare in ogni caso la caldaia e le tubazioni di circolazione acqua.

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## GB INSTALLATION INSTRUCTIONS

1 Read the instructions contained in this booklet carefully, as they provide important information on safe installation, use and maintenance. Keep this booklet in a safe place for future consultation as required.

2 After removing the packing make sure the machine is complete. Packing items (plastic bags, polystyrene foam, nails, etc.) should not be left within the reach of children, as they could be dangerous.

3 Before connecting the machine, make sure the available electricity and water supplies correspond to the specifications on the data plate.

4 The espresso coffee machine should be placed on a stable flat surface with the bodywork at a minimum distance of 20 mm from the supporting surface. The (electricity, gas and water) supply connections and a water outlet fitted with a siphon should be close to the machine. A support surface should also be available for accessories (grinder/doser, etc.).

5 To ensure correct operation and safety, the coffee machine should not be exposed to outdoor weather conditions (rain, sun, ice).

6. Do not install in rooms (kitchens) cleaned using water jets.
7. The electrical safety of this machine is guaranteed only if it is correctly connected to an effective earthing installation as required by the safety regulations in force. This essential safety requirement should be checked and, if there are any doubts, a complete check of the installation should be carried out by qualified personnel. The maker cannot be held responsible for any damage caused by failure to earth the machine.
8. Generally speaking, the use of adapters, multiple sockets and/or extension leads is not recommended. If the use of such devices is unavoidable, only single or multiple adapters and extension leads complying with current safety rules should be used, taking care however not to exceed the limits for electrical current indicated on the single adapter and the extension leads, and the maximum power limits indicated on the multiple adapter.
9. To avoid dangerous overheating, the supply cable should be completely unwound.
10. If the machine is stored on premises where the temperature may drop below freezing point, always empty the boiler and the water circulation pipes.

---

## F INSTRUCTIONS POUR L'INSTALLATION

1 Lire attentivement les indications contenues dans ce livret d'instructions car elles vous fourniront d'importantes informations concernant la sécurité d'installation, d'utilisation et d'entretien de votre machine à café. Conservez soigneusement ce livret pour tout autre consultation.

2 Après avoir déballé votre machine à café, assurez-vous de son intégrité. Les éléments composants l'emballage (sachets en plastique, polystirol, clous, etc...) ne doivent pas être à la portée des enfants car ils sont la source de grands dangers.

3 Avant de connecter la machine, vérifier que les informations relatives à la plaque correspondent bien à celles qui sont relatives au réseau de distribution électrique et hydrique.

4 La machine pour café espresso doit être plaçée sur une surface plate et stable. Elle doit avoir les connexions d'alimentation (énergie électrique, gaz et eau) ainsi que le déchargement de l'eau, doté de siphon à un endroit très proche; en outre, vous devrez prévoir un plan d'appui pour les accessoires de la machine (meule pour doseur, etc...).

5 Pour sauve-garder les caractéristiques de bon fonctionnement et de sécurité de votre machine à café espresso, il est recommandé de ne pas l'exposer à des agents atmosphériques tels que la pluie, le soleil, le gel, etc...

6 Ne pas installer votre machine à café dans des pièces (sur une cuisinière par exemple) où l'on prévoit un nettoyage par jets d'eau.

7 La sécurité électrique de cet appareil n'est assurée que lorsque votre machine à café est connectée correctement à une installation efficace de mise à terre comme prévu par les normes de sécurités électriques actuellement en vigueur. Il est nécessaire de contrôler ce détail fondamental de sécurité et, au cas où vous auriez des doutes, faites-le contrôler par le personnel professionnellement qualifié en la matière. Le constructeur ne peut en aucun cas être considéré responsable d'éventuels dommages causés par le manque de mise à terre de l'installation.

8 En général, on recommande l'utilisation d'adaptateurs, de prises multiples et/ou de prolonges. Si leur utilisation s'avère fondamentale, il vous sera nécessaire de n'utiliser que des adapteurs simples ou multiples à prolonges, qui soient conformes aux normes de sécurité; faites attention à ne pas dépasser la limite de portée en valeur de courant (information indiquée sur l'adaptateur simple et sur les prolonges), ainsi que celui de puissance maximale indiqué sur l'adaptateur multiple.

9 Pour éviter tout surchauffement dangereux, il est recommandé de dérouler entièrement le câble d'alimentation de votre machine à café.

10 Si l'appareil devait être mis dans des pièces où la température pourrait descendre sous un degré de congélation, vider de toute manière la chaudière ainsi que les conduites de circulation de l'eau.

LA CIMBALI

# Installazione - Installation - Installation - Installation - Instalación - Instalação

D

## ANGABEN ZUR INSTALLATION

1. Lesen Sie die vorliegenden Anweisungen genau durch, da sie wichtige Angaben zur sicheren Installation sowie zur Bedienung und Wartung der Maschine enthalten. Bewahren Sie diese Anleitungen zur späteren Einsichtnahme sorgfältig auf.
2. Nehmen Sie die Maschine aus der Verpackung, und kontrollieren Sie die Vollständigkeit aller zum Gerät gehörenden Teile. Die Bestandteile der Verpackung (Plastikbeutel, Styropor-Schaumstoff, Nägel, usw.) dürfen nicht in der Reichweite von Kindern gelassen werden, da sie potentielle Gefahrenquellen darstellen.
3. Vergewissern Sie sich vor Einschaltung der Maschine, daß die auf dem Typenschild aufgeführten Kenndaten der Maschine mit den Werten Ihres Stromnetzes übereinstimmen.
4. Stellen Sie die Espressokaffeemaschine auf eine stabile und ebene Fläche. Vergewissern Sie sich, daß in unmittelbarer Nähe der Aufstellungsfläche die verschieden Anschlüsse zur Versorgung der Maschine (Strom, Gas und Wasser) sowie ein Ablaß mit Syphon vorhanden sind und daß eine weitere Fläche zur Ablage der Zubehörteile (Mahl/ -Dosiereinheit, usw.) vorhanden ist.
5. Um eine einwandfreie Funktion und den sicheren Betrieb der Maschine zu gewährleisten, darf die Espressokaffeemaschine keinen kritischen Umgebungsbedingungen (Regen, starke Sonneneinstrahlung, Frost) ausgesetzt werden.
6. Stellen Sie die Maschine nicht in Räumen auf (Küche), in denen eine Reinigung mittels Wasserstrahl vorgesehen ist.
7. Zum vorschriftsmäßigen elektrischen Anschluß muß die Espressokaffeemaschine wie durch die einschlägigen Vorschriften zur elektrischen Sicherheit verlangt an ein mit Erdleiter versehenes Netz angeschlossen werden. Vergewissern Sie sich von der spezifischen Gegebenheit dieser wichtigen Betriebsbedingung, und lassen Sie Ihre elektrische Anlage im Falle von Zweifeln durch einen Fachmann kontrollieren. Der Hersteller haftet nicht für Schäden, die auf einen nicht vorschriftsmäßigen elektrischen Anschluß der Maschine zurückzuführen wären.
8. Von einem Einsatz von Adaptern, Mehrfachsteckdosen oder Verlängerungskabeln wird abgeraten. Sollte dieser Einsatz dennoch unumgänglich sein, so darf die Maschine nur mit Adaptern, Mehrfachsteckdosen oder Verlängerungskabeln angeschlossen werden, die den einschlägigen Bestimmungen zur elektrischen Sicherheit entsprechen. Achten Sie dabei jedoch darauf, den Grenzwert des Stromdurchgangs nicht zu überschreiten, der auf dem jeweils verwendeten Adapter, der Mehrfachsteckdose oder dem Verlängerungskabel angegeben ist.
9. Um eine gefährliche Überhitzung auszuschließen, wird eindringlich geraten, das Netzkabel der Maschine in seiner gesamten Länge abzuwickeln.
10. Sollte die Maschine in Räumen gelagert werden, in denen Frostgefahr gegeben ist, so müssen in jedem Falle sowohl der Wassertank als auch die Leitungen des Wasserkreises geleert werden.

E

## INDICACIONES PARA LA INSTALACIÓN

1. Leer detenidamente las advertencias expuestas en el presente manual ya que suministran importantes indicaciones sobre la seguridad para la instalación, el uso y el mantenimiento. Conservar con cuidado este manual para cualquier otra consulta.
2. Después de haber quitado el embalaje, comprobar la integridad del aparato. Los elementos del embalaje (bolsas de plástico, poliestireno celular, clavos, etc.) no se tienen que dejar al alcance de los niños ya que podrían ser fuentes de peligro.
3. Antes de conectar el aparato comprobar que los datos de la placa correspondan con los de la red de distribución eléctrica e hídrica.
4. La máquina para café expreso se tiene que apoyar sobre una superficie plana y estable, a una distancia mínima de 20 mm de las paredes y de la superficie de apoyo. Tiene que tener las conexiones de alimentación (energía eléctrica, gas y agua) y el desagüe del agua equipado con un sifón cerca, además hay que prever una superficie de apoyo para los accesorios (molinillo-dosificador, etc.).
5. Para salvaguardar las características de funcionalidad y de seguridad, se aconseja no dejar la máquina de café expuesta a la acción de los agentes atmosféricos (lluvia, sol, hielo).
6. No instalar en locales (cocinas) en los que se prevea la limpieza mediante chorros de agua.
7. La seguridad eléctrica de este aparato está asegurada solamente cuando el mismo está conectado correctamente a una eficaz instalación de puesta a tierra como está previsto por las normas vigentes de seguridad eléctrica. Es necesario comprobar este fundamental requisito de seguridad y, en el caso de duda, solicitar un control detallado de la instalación por parte de personal profesionalmente capacitado. El constructor no se puede considerar responsable de eventuales daños causados por la falta de puesta a tierra de la instalación.
8. En general no se aconseja el uso de adaptadores, enchufes múltiples y/o cables de extensión. En el caso de que su uso sea indispensable es necesario utilizar solamente adaptadores sencillos o múltiples y cables de extensión conformes a las vigentes normas de seguridad, teniendo cuidado en no superar el límite de capacidad del valor de corriente indicado en el adaptador sencillo o en los cables de extensión, así como el de máxima potencia marcado en el adaptador.
9. Para evitar calentamientos peligrosos, se aconseja extender completamente el cable de alimentación.
10. Si la máquina se almacena en locales en los que la temperatura puede descender por debajo del punto de congelación, vaciar en cualquier caso la caldera y los tubos de circulación del agua.

P

## INDICAÇÕES PARA A INSTALAÇÃO

1. Ler atentamente as advertências contidas no presente manual antes de utilizar o aparelho ou de o manusear, visto fornecerem indicações importantes relativas à segurança de instalação, utilização e manutenção do mesmo. Conservar devidamente este livrete de modo a que o mesmo possa ser consultado.
2. Após ter tirado a embalagem, verificar a integridade do aparelho. Os elementos da embalagem (sacos de plástico, polistirol, pregos, etc.) não devem ser deixados ao alcance das crianças, por serem fontes potenciais de perigo.
3. Antes de ligar o aparelho verificar que os dados da placa correspondam aos da rede de distribuição eléctrica e hídrica.
4. A máquina de café expresso deve ser apoiada sobre uma superfície plana e estável e a uma distância de 20 mm das paredes e da superfície de apoio. As ligações de alimentação (energia eléctrica, gás e água) e a descarga da água dotada de sifão deverão ficar muito próximas; é necessário ainda prever uma superfície de apoio para os acessórios (moinho-doseador, etc.).
5. Para proteger as características de funcionalidade e de segurança, recomenda-se não deixar a máquina de café expresso exposta aos agentes atmosféricos (chuva, sol, gelo).
6. Não instalar em locais (cozinha) em que a limpeza seja realizada mediante jactos de água.
7. A segurança eléctrica deste aparelho é assegurada apenas quando o mesmo estiver ligado de modo correcto a uma instalação de terra eficaz, de acordo com as normas de segurança eléctrica em vigor. É necessário verificar este requisito de segurança fundamental e, perante dúvidas, solicitar um controle cuidadoso do equipamento por parte de pessoal profissionalmente qualificado. O construtor não é responsável por eventuais danos causados pela falta de instalação à terra do equipamento.
8. Desaconselha-se em geral o emprego de adaptadores, tomadas múltiplas e/ou extensões. Caso se torne necessário a sua utilização, é necessário utilizar apenas adaptadores simples ou múltiplos e extensões de acordo com as normas de segurança em vigor, prestando porém atenção para não ultrapassar o limite de caudal respeitante o valor de corrente, marcado no adaptador simples e nas extensões e o de potência máxima marcado no adptador múltiplo.
9. Para evitar excessos de aquecimento perigosos, recomenda-se manter o cabo de alimentação esticado em todo o seu comprimento.
10. Se a máquina for armazenada em locais em que a temperatura possa baixar para além do ponto de congelação, esvaziar a caldeira e os tubos de circulação da água.

# Installazione - Installation - Installation - Installation - Instalación - Instalação

| | |
|---|---|
| Dati tecnici | **Vedere la targa dati della macchina** |
| Technical data | **See the machine's nameplate** |
| Données techniques | **Voir la plaque signalétique de la machine** |
| Technische Daten | **Siehe Datenschild der Maschine** |
| Datos técnicos | **Ver la placa con los datos de la máquina** |
| Datos técnicos | **Ver a placa das características da máquina** |

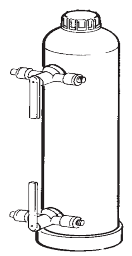
TIPO:

CALDAIA
CAPACITA:
PRESSIONE:
GAS: CATEGORIA
PRESSIONE:

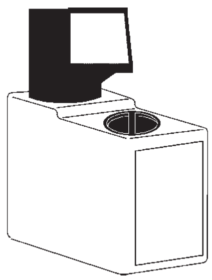
PORTATA TERMICA BRUCIATORE:

ANNO FABBRICAZ:
NUM. FABBRICA:

| | |
|---|---|
| RUMOROSITA' | L'apparecchio non supera i 70 dB. |
| NOISE | The equipment does not exceed 70dB. |
| BRUIT | L'appareil ne depasse pas 70 dB. |
| GERÄUSCH | Das Gerät überschreitet 70 dB nicht. |
| RUIDOSIDAD | El aparato no supera los 70 dB. |
| RUIDO | O aparelho não ultrapassa os 70 dB. |



ADDOLCITORE
SOFTENER
ADOUCISSEUR
ENTHÄRTER
ADULCORADOR
ADOÇADOR



**INTERRUTTORE :**
Onnipolare con distanza di apertura contatti 3 mm
Protezione da corrente di dispersione con valore pari a 30 mA

**SWITCH :**
Omnipolar switch with 3 mm contact opening
30 mA dispersion-current protection

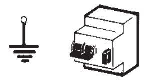
**INTERRUPTEUR:**
Omnipolaire, avec distance d'ouverture des contacts égale à 3 mm.
Protection contre la dispersion de courant ayant une valeur égale à 30 mA.

**SCHALTER:**
Allpoliger Schalter mit Kontaktöffnungsweite von 3 mm
Fehlerstromschutz für 30 mA

**INTERRUPTOR:**
Omnipolar con distancia de apertura contactos 3 mm
Proteccion contra corriente de dispersion con valor de 30 mA

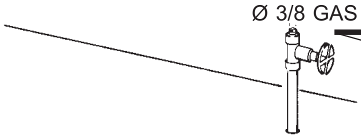
**INTERRUPTOR:**
Omnipolar com uma distância de abertura dos contatos de 3 mm.
Protecção da corrente de dispersão com valor igual a 30 mA

- IMPIANTO CLIENTE
- CONNECTIONS WHICH MUST BE PREPARED BY THE CUSTOMER
- BRANCHEMENTS, QUI DOIVENT ÉTRE PRÉPARÉS PAR LE CLIENT
- VOM KUNDEN ZU ERSTELLENDE ANSCHLÜSSE
- CONEXIONES, QUE DEBEN SER PREPARADAS POR EL CLIENTE
- CONEXÕES QUE DEVEM SER PREPARADAS PELO CLIENTE



| | |
|---|---|
| MESSA A TERRA | OBBLIGATORIA |
| GROUNDING | COMPULSORY |
| MISE A TERRE | OBLIGATOIRE |
| ERDUNG | VORGESCHRIEBEN |
| PUESTA A TIERRA | OBLIGATORIA |
| INSTALAÇÃO DE TERRA | OBRIGATORIA |

Ø 3/8 GAS



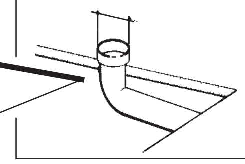
PRESSIONE MAX. RETE
WATER MAINS MAX. PRESSURE
PRESSION MAX. EAU DE VILLE
MAX. DRUCK DER WASSERLEITUNG
PRESION MAX. RED
PRESSÃO MAX. REDE

**6 bar**

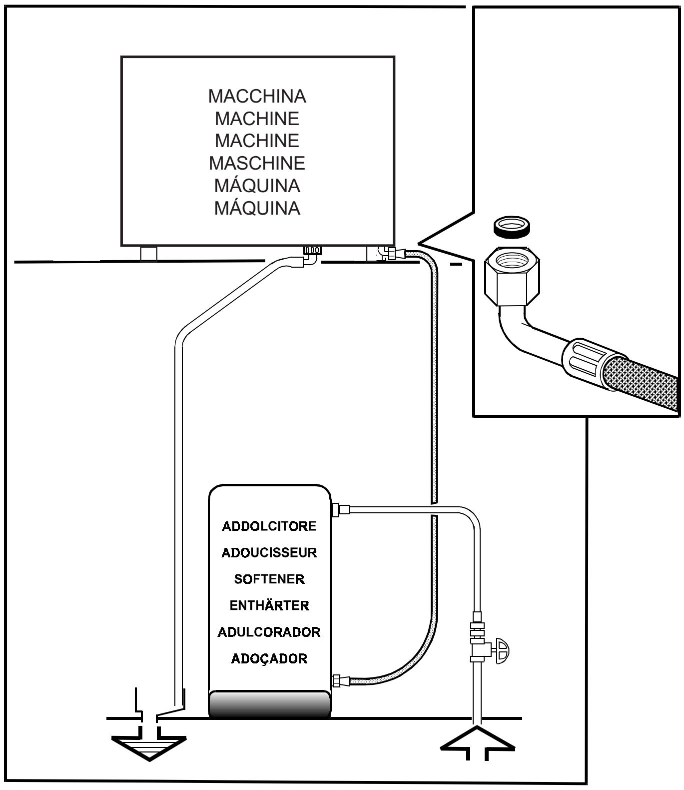
( per pressioni più alte installare un riduttore di pressione )
( for pressure beyond this value, install a pressure reducer )
( pour pression plus haute installer un detèndeur )
( bei höheren Druckwerten Druckreduzierer erforderlich )
( para presiones más altas instalar un reductor de presión )
( para pressões mais elevadas instalar um redutor de pressão )

SCARICO A PAVIMENTO
DRAIN
VIDANGE DU LOCAL
BODENABFLUSS
DESCARGA
DESCARGA

Min. Ø 50 mm.



# Installazione - Installation - Installation - Installation - Instalación - Instalação




## I COLLEGAMENTI IDRAULICI

Posizionare l'apparecchio in perfetto piano orizzontale agendo sui piedini, indi fissarli.
Eseguire i collegamenti idraulici come indicato in figura.
Installare il sifone dello scarico dell'acqua in maniera ben accessibile, in modo da facilitarne la periodica pulizia.
Ricordarsi di interporre nelle giunzioni tra tubi e raccordi le relative guarnizioni.
N. B. : Nel caso la pressione di rete possa salire oltre 6 bar, prima dell'addolcitore installare un riduttore di pressione tarato a 2 ÷ 3 bar.

## GB HYDRAULIC CONNECTION

Place the machine on a perfectly levelled surface, adjusting and then fixing the feet in place.
Make the hydraulic connections as per Figure.
Install the drain siphon in the water-drain line so that it is easily accessible and will thus facilitate periodic cleaning.
Remember to put the relevant washer in the junctions between the tubes and the connectors.
N. B. : If the main pressure could rise above 6 bar, install a pressure reducer calibrated at 2 ÷ 3 bar before the softener.

## F CONNECTION HYDRAULIQUE

Positionner l'appareil parfaitement horizontal en agissant sur les pieds.
Faire les connections hydrauliques comme indiqué dans la fig.
Installer le siphon de vidange de l'eau de façon bien accessible, afin de faciliter son nettoyage périodique.
Se rappeler d'interposer dans les jonctions entre tuyaux et raccords les joints relatifs.
N. B. : Dans les cas où la pression de réseau puisse monter à plus de 6 bar installer, avant de l'adoucisseur, un réducteur de pression taré à 2 ÷ 3 bar.

## D WASSERANSCHLÜSSE

Die Maschine muß vollkommen waagerecht stehen (zu diesem Zweck sind die entsprechenden verstellbaren Füße zu verwenden); dann sind die Füße mit den Sperrmüttern zu sichern.
Die Wasseranschlüsse sind nach Abbildung herzustellen.
Den Wasserablauf-Siphon an zugänglicher Stelle anbrigen, damit dieser unschwer regelmässig gereinigt werden kann.
Es ist daran zu erinnern, daß Dichtungen zwischen Rohre und entsprechende Anschluß-stücke zu fügen sind.
ANMERKUNG: Falls der Netzwasserdruck über 6 bar steigen könnte, ist vor dem Enthärter ein auf 2 bis 3 bar tarierter Druckreduzierer zu installieren.

## E CONEXIONES HIDRAULICAS

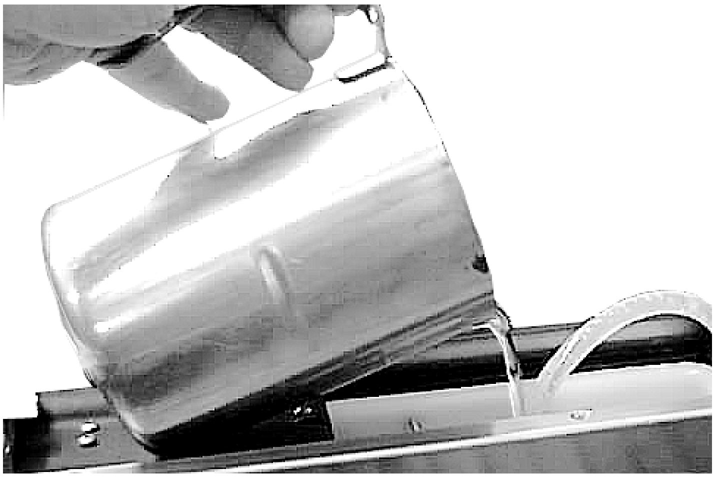
Posicionar el aparato en un perfecto plano horizontal, obrando sobre los piés, luego fijarlos.
Efectuar las conexiones hidràulicas según lo indicado en la figura.
Instalar el sifón de la salida del agua de manera bien accesible, de manera tal que la limpieza periódica sea fácil.
Acordarse de interponer las relativas ensambladuras en los empalmes que unen los tubos a las conexiones.
N. B. : Si la presión de la red hidrica pudiese subir a más de 6 bar, instalar antes del adulcorador un reductor de presión, calibrado a 2 ÷ 3 bar.

## P LIGAÇÕES HIDRÁULICAS

Colocar o aparelho em perfeita posição horizontal regulando mediante os pés e depois fixá-los.
Proceder às ligações hidráulicas tal como ilustrado na figura.
Instalar o sifão para descarga de água de modo bem accessível, a fim de facilitar una limpeza periodica.
Não esquecer de interpor nas ligações entre os tubos e os acessórios as respectivas juntas.
N. B. : No caso em que a pressão de rede possa subir além de 6 bar, antes do adoçador instalar um redutor de pressão tarado a 2 ÷ 3 bar.

LA CIMBALI

# MESSA IN FUNZIONE INIZIALE - FIRST START UP
# MISE EN MARCHE INITIALE - ERST-INBETRIEBNAHME
# PUESTA EN MARCHA INICIAL - PÔR EM FUNCIONAMENTO INICIAL



I

## INSTALLAZIONE
**(solo per modelli dt1)**

Prima di mettere in funzione la macchina, sollevare il coperchio e riempire il serbatoio con acqua fredda.

GB

## INSTALLATION
**(only for models dt1)**

Before using the machine, lift lid and fill tank with cold water.

F

## INSTALLATION
**(seulement pour modèles dt1)**

Avant d'allumer la machine, soulever le couvercle et remplir le réservoir d'eau froide.

D

## INSTALLATION
**(ausschl. für modelle dt1)**

Vergewissern Sie sich vor Inbetriebnahme der Maschine, den Deckel abnehmen und den Wasser behälter mit Kaltwasser anfüllen.

E

## INSTALACIÓN
**(solo para modelos dt1)**

Antes de poner en funcionamiento la máquina, alzar la tapa y llenar el depòsito con agua fria.

P

## INSTALAÇAÕ
**(apenas para modelos dt1)**

Antes de pôr a máquina a funcionar, levantar a tampa e encher o depósito com água fria.

LA CIMBALI

# Installazione - Installation - Installation - Installation - Instalación - Instalação

## I — COLLEGAMENTO ELETTRICO

Ricordiamo che il Costruttore non risponde dei danni provocati da un non corretto collegamento elettrico. Ricordiamo inoltre la responsabilità dell'installatore nel caso di danni.
Controllare inoltre:
- il tipo di collegamento indicato sulla etichetta posta sul cavo di alimentazione
- la tensione deve corrispondere a quella indicata sulla targa dati posta sul coperchio scatola.

## GB — ELECTRIC CONNECTION

Remember that the Manufacturer is not responsible for damages due to incorrect electrical connections and, furthermore, that the installer is responsible in case of damage.
Besides the above, check:
- the type of connection indicated on the label found on the power cable.
- that the voltage corresponds to that indicated on the nameplate data found on the box cover.

## F — BRANCHEMENT ELECTRIQUE

Rappelons que le Fabricant ne répond pas des dommages provoqués par un mauvais branchement électrique. Rappelons en outre la responsabilité de l'installateur en cas de dégâts.
Contrôler également:
- le type de branchement indiqué sur l'étiquette apposée sur le câble d'alimentation.
- la tension doit correspondre á celle qui est indiquée sur la plaquette de données apposée sur le couvercle de la boîte.

## D — STROMANSCHLUSS

Wir weisen erneut darauf hin, daß die der Hersteller keinerlei Haftung für Schäden übernimmt, die durch eine unsachgemäße Elektroanlage verursacht werden. Wir erinnern außerdem an die Haftbarkeit des Installateurs für eventuell enstehende Schäden.
Ferner folgendes kontrollieren:
- die am Stromkabel angegebene Anschlußart
- ob die Netzspannung mit den Angaben des Typenschilds übereinstimmt, das auf dem Gehäusedeckel des Geräts angebracht ist.

## E — CONEXION ELECTRICA

Hacemos presente que el Constructor no responde de los daños causados por una instalación électrica defectuosa. Recordamos además la responsabilidad del instalador, en el caso de que se verificasen daños.
Además hay que controlar:
- el tipo de conexión indicado en la etiqueta situada en el cable de alimentación.
- la tensión tiene que corresponder a la indicada en la placa con los datos situada sobre la tapa del contenidor.

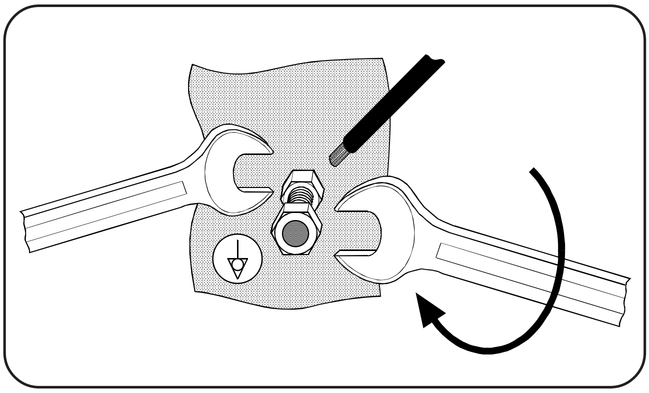
## P — LIGAÇÂO ELÉCTRICA

Lembramos que o Constructor não se responsabiliza por danos causados por uma incorreta instalação eléctrica. Lembramos ainda que o instalador pode ser responsável por eventuais danos.
Controlar também:
- o tipo de ligação indicado na etiqueta colada no cabo eléctrico de alimentação.
- a tensão deve corresponder àquela indicada na placa com os dados técnicos situada na tampa da caixa.

---

## I — COLLEGAMENTO EQUIPOTENZIALE

Questo collegamento previsto da alcune norme, ha la funzione di evitare le differenze di livello di potenziale elettrico, tra le masse delle apparecchiature installate nello stesso locale. Questo apparecchio è predisposto con un morsetto posto sotto il basamento per il collegamento di un conduttore esterno equipotenziale.
Terminata l'installazione è **NECESSARIO** eseguire questo tipo di collegamento con un conduttore avente una sezione nominale in conformità con le norme vigenti.



## GB — POTENTIAL-EQUALIZING CONNECTION

This connection, which is the one called for by several norms, avoids electrical potential differences building up between any equipment that may be installed in the same room. There is a terminal clip on the under side of the base of the machine to which an external potential-equalizing wire should be connected.
This connection is **ABSOLUTELY NECESSARY** and must be made right after the machine is installed.
Use a wire whose cross-sectional area conforms to the existing norms.

## F — CONNEXION EQUIPOTENTIELLE

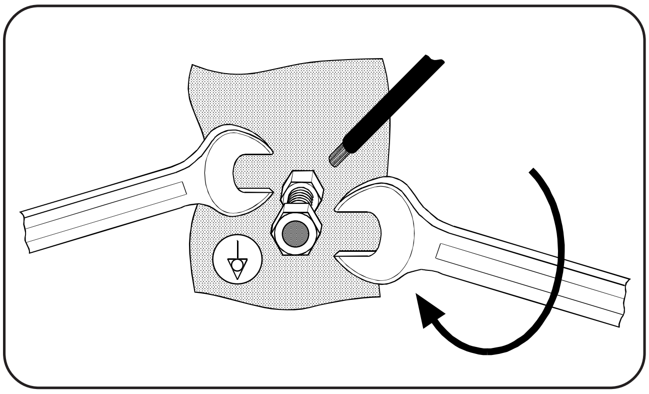
Ce raccordement, prévu par certaines normes, permet d'éviter les différences de niveau de potentiel électrique entre les masses des appareils installés dans une même pièce. Cet appareil poss de sous sa base d'une borne servant pour la connexion d'un conducteur externe équipotentiel.
Une fois terminée l'installation, il est **NECESSAIRE** d'effectuer ce type de connexion avec un conducteur ayant une section nominale conforme aux normes en vigueur.

## Installazione - Installation - Installation - Installation - Instalación - Instalação

**D**

### STROMANSCHLUSS MIT POTENTIALAUSGLEICH

Dieses Gerät ist unter dem Untergestell mit einer Anschlußklemme versehen, die mit einem externen Stromausgleichsleiter zu verbinden ist. Nach der Installation **MUSS** der Stromanschluß wie folgt vorgenommen werden:
Einen Leiter verwenden, dessen Nennquerschnitt den einschlägigen Unfallschutzbestimmungen entspricht.



**E**

### CONEXION EQUIPOTENCIAL

Este aparato está preajustado con un borne ubicado debajo de la base para la conexión de un conductor externo equipotencial. Una vez terminada la instalación es **NECESARIO** efectuar este tipo de conexión con un conductor con una sección nominal conforme con las normas vigentes.

**P**

### LIGAÇÃO EQÜIPOTENCIAL

Este aparelho está equipado com um borne, colocado sob a sua base, para a ligação a um condutor externo eqüipotencial. Uma vez terminada a instalação é **NECESSÁRIO** efectuar este tipo de ligação com um condutor com uma secção nominal em conformidade com as normas vigentes.

---

**I**

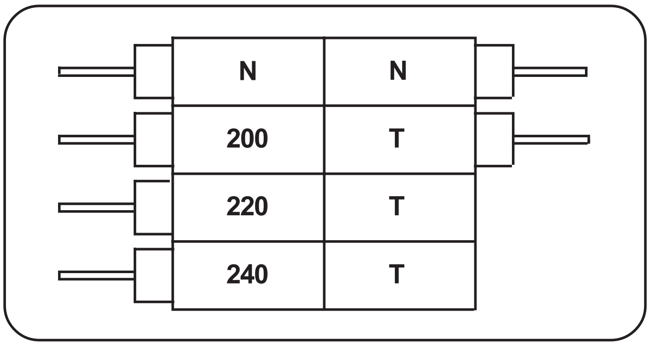
### CAMBIO DELLA TENSIONE DI ALIMENTAZIONE DEL TRASFORMATORE

La macchina è predisposta in fabbrica per la tensione di alimentazione indicata sulla targa dati, se la tensione di rete fosse diversa è necessario cambiare i collegamenti come indicato in figura.

**GB**

### CHANGING THE VOLTAGE OF THE TRANSFORMER

The machine is factory-made for the voltage indicated on the nameplate data. If the voltage is different the connections must be changed. See figure.
***ATTENTION:*** *In U.S.A. " N " is* ***NOT NEUTRAL*** *wire but phase wire*




**F**

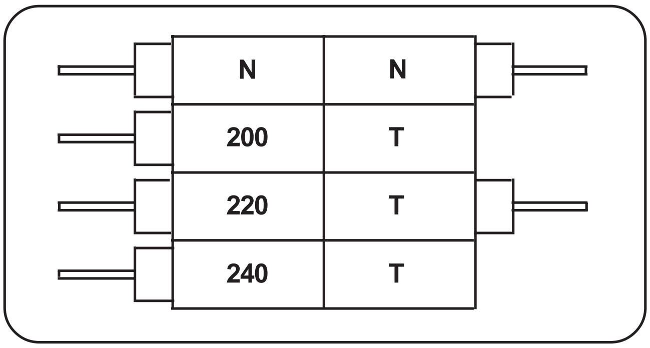
### CHANGEMENT DE LA TENSION D'ALIMENTATION DU TRANSFORMATEUR

La machine est prédisposée en usine pour la tension d'alimentation indiquée sur la plaquette des données, si la tension d'alimentation est différente il est nécessaire de changer les branchements.

**D**

### ÄNDERUNG DER TRANSFORMATOR-SPEISESPANNUNG

Das Gerät ist im Werk auf den Speisespannungswert eingestellt worden, der auf dem Typenschild angegeben ist. Sollte das Stromnetz einen anderen Spannungswert aufweisen müssen die Anschlüsse.




**E**

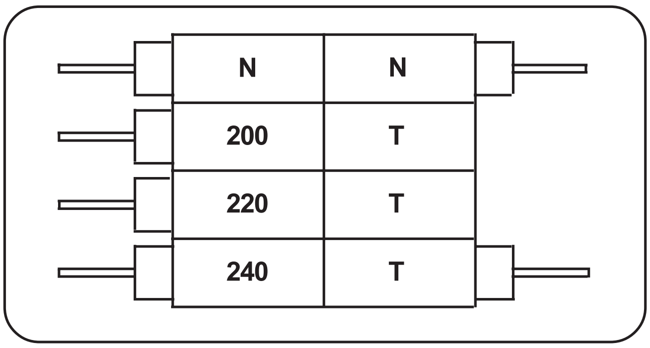
### CAMBIO DE TENSION DE ALIMENTACION DEL TRANSFORMADOR

La máquina ya está predispuesta desde su salida de la fábrica para la tensión de alimentación indicada en la placa datos, en el caso de que la tensión de la red fuese diferente es necesario cambiar las conexiones.

**P**

### MUDANÇA DE TENSÃO DE ALIMENTAÇÃO DO TRANSFORMADOR

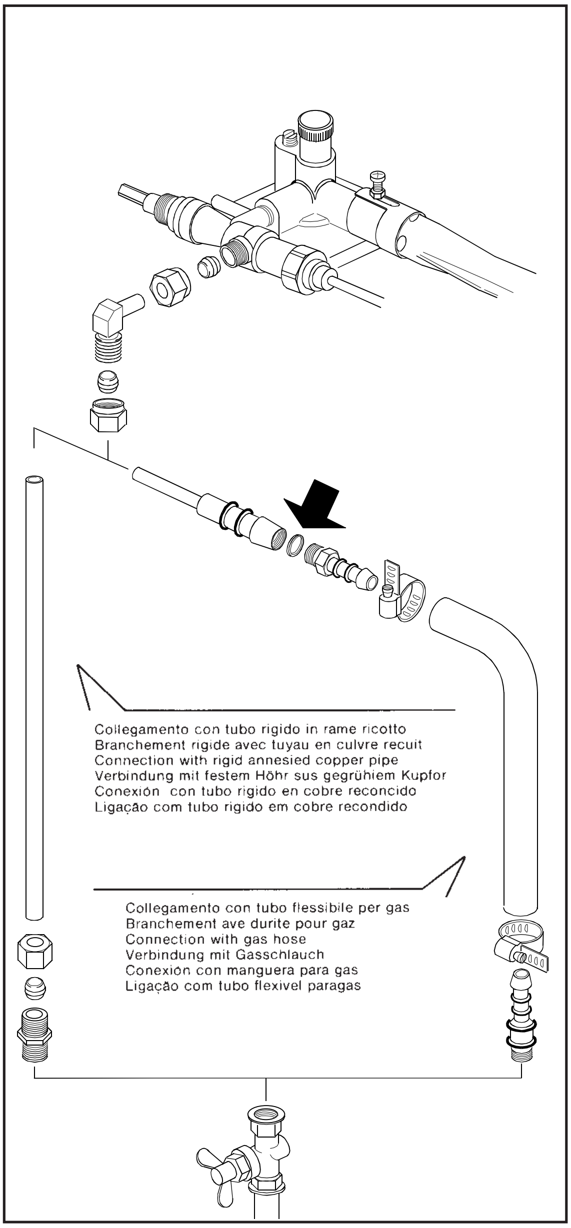
A máquina encontra-se foi preparada na fábrica para a tensão de alimentação indicada na placa com os dados técnicos. No caso em que a tensão de alimentação seja diversa é necessário proceder à mudança das ligações.



# Installazione - Installation - Installation - Installation - Instalación - Instalação

**I** **COLLEGAMENTO DEL GAS (solo per modelli dt2 con + GAS)**

Tenendo presente i regolamenti locali, il collegamento alla tubazione del gas può essere fatto sia con tubo rigido che con tubo flessibile vedi figura.
Per l'installazione con tubo flessibile:
- In dotazione vengono forniti 2 raccordi portagomma per favorire il montaggio di tubi, rispondenti alle normative di sicurezza, con diverse dimensioni, in funzione del tipo di gas utilizzato.
- Bloccare il tubo sui raccordi portagomma con fascette rispondenti alle normative di sicurezza.
Una volta effettuato il collegamento, verificare e individuare le eventuali fughe con soluzione saponosa ed eliminarle; rammentiamo le responsabilità dell'installatore nel caso di imperfetto funzionamento dell'impianto.




**GB** **GAS CONNECTION (only for models dt2 with + GAS)**

Keeping local regulations in mind, the connection to gas tubig can be done with either a rigid tube or a flexible tube, see Figure.
For installation with flexible tube:
- Two hose-adaptor connectors, with differing dimensions according to the type of gas used, are supplied for the installation of the tube. The connectors conform to safety norms.
- Block the tube on the hose-adapter connectors with clamps that conform to the safety norms. Once the connection is made, check for possible gas leaks with a soapy solution and eliminate them. We remind you that any improper functioning of the installation is the responsibility of the installer.

**F** **BRANCHEMENT DU GAZ (seulement pour modèles dt2 avec + GAS)**

Dans le respect des règlementations locales, le branchement aux conduites de gaz peut se faire aussi bien avec un tuyau rigide qu'avec un tuyau flexible (voir figure).
Pour l'installation avec un tuyau flexible:
- 2 raccords porte-caoutchouc sont livrés en dotation pour faciliter le montage de tuyaux, répondant aux normes de sécurité, avec différentes dimensions, en fonction du type de gaz utilisé.
- Bloquer le tuyau sur les raccords porte-caoutchouc avec des colliers aux normes de sécurité. Une fois le branchement effectué, vérifier et déceler les fuites éventuelles avec une solution savonneuse, et les éliminer; nous rappelons la responsabilité de l'installateur en cas de fonctionnement imparfait de l'installation.

**D** **GASANSCHLUSS (ausschl. für modelle dt2 + GAS)**

Je nach örtlich geltenden Bestimmungen kann für den Anschluß an die Gasleitung sowohl ein Rohr als auch ein Schlauch verwendet werden (siehe Abbildung).
- Unter den mitgelieferten Extrateilen befinden sich 2 Schlauchhalterungsanschlüsse zur leichteren Anbringung der Schläuche, die den Sicherheitsbestimmungen entsprechen und in zwei verschiedenen Größen ausgeführt sind (auszuwählen je nach gegebener Gasart).
- Den Schlauch an den Schlauchhalterungsanschlüssen mit Schlauchschellen sichern, die den Sicherheitsbestimmungen entsprechen. Nach Erstellung des Gasanschlusses die Leitungen mit Hilfe einer Seifenlösung auf Austritte überprüfen und gegebenenfalls beseitigen. Wir erinnern, daß für eine unsachgemäße Funktionstüchtigkeit der Anlage der Installateur haftbar gemacht wird.

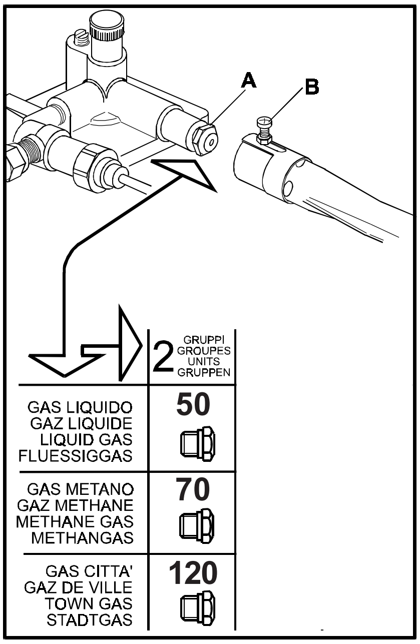
**E** **CONEXION DEL GAS (solo para modelos dt2 con + GAS)**

Tomado en consideración los reglamentos locales, la conexión con la tuberia del gas se puede efectuar sea con un tubo rigido, que con un tubo flexible, ver figura.
Para la instalación con tubo flexible:
- En dotación se suministran dos empalmes portagoma que favorecen la instalación de las tuberías, conformes a las normativas de seguridad, con diferentes dimensiones, en función del tipo de gas utilizado.
- Bloquear el tubo sobre los empalmes portagoma con sbrazaderas conformes a las normativas de seguridad. Una vez que se haya efectuado la conexión, verificar e individuar eventuales fugas con solución jabonosa y eliminarlas; nos permitimo recordar la responsabilidad del instalador en el caso de funcionamento defectuoso de la instalación.

**P** **LIGAÇÃO DO GÁS (apenas para modelos dt2 con + GAS)**

Respeitando as normas internacionais de segurança, a ligação do gás pode ser feita quer com tubo rigido quer com tubo flexível ( ver figura ).
No caso de instalação com tubo flexível:
- Em dotação são fornecidos 2 ligações para borracha a fim de favorecer a mon tagem de tubos, as quais correspondem às normas de segurança com diversas dimensões, em função do tipo de gas utilizado.
- Fixar o tubo nas ligações de borracha usando braçadeiras com parafuso correspondentes às normas de segurança. Uma vez que a ligação foi efectuada, verificar e controlar eventuais fugas de gás mediante o uso de água e sabão e eliminálas; lembramos que no caso de imperfeito funcionamento a responsabilidade é do instalador.

# Installazione - Installation - Installation - Installation - Instalación - Instalação




**I**

**COLLEGAMENTO DEL GAS**
**(solo per modelli dt2 con + GAS)**

**Sostituzione iniettori**

La macchina è predisposta per l'alimentazione con GPL (gas liquido) ossia ha l'iniettore e l'autoregolatore montato e tarato in fabbrica per tale tipo di gas. Se il gas è di tipo diverso, occorre cambiare l'iniettore "A" montato con quello adatto:
- sganciare la molletta blocca bruciatore;
- far scorrere il bruciatore dopo aver allentato la vite "B";
- sostituire l'iniettore con quello adatto (vedere tabella);
- riposizionare il tutto ricordandosi di riagganciare la molletta blocca bruciatore;
- verificare l'assenza di perdite di gas.

**GB**

**GAS CONNECTION**
**(only for models dt2 with + GAS)**

**Substitute injectors**

The machine is prepared for the use of GPL (liquid propane gas), that is, it has an injector and self-adjuster installed and calibrated in the factory for that type of gas. If the gas is of a different type, the injector "A" must be replaced with a suitable injector:
- disconnect the burner block spring;
- let the burner slide after having loosened screw "B";
- replace the injector with the suitable one. See table;
- reposition the parts, remembering to reconnect the burner block spring;
- check the absence of gas leaks.

**F**

**BRANCHEMENT DU GAZ**
**(seulement pour modèles dt2 avec + GAS)**

**Remplacement injecteurs**

La machine est prédisposée pour l'alimentation au GPL (gaz liquide), c'est-à-dire que l'injecteur et l'autorégulateur sont montés et tarés en usine pour ce type de gaz. Si le gaz est d'un autre type, il faut remplacer l'injecteur déjà monté par celui qui convient:
- détacher la pince qui bloque le brûleur;
- faire coulisser le brûleur après avoir dévisser la vis "B";
- remplacer l'injecteur par celui qui est adapté (voir tableau);
- repositionner le tout sans oublier de raccrocher la pince qui bloque le brûleur;
- vérifier absence de pertes.

**D**

**GASANSCHLUSS**
**(ausschl. für modelle dt2 + GAS)**

**Ersetzung der Einspritzventile**

Das Gerät ist vorbereitet für die Versorgung mit GPL-Gas (Flüssiggas), d.h. das Einspritz und das Selbstregelventil sind im Werk für diese Gasart ausgewählt und tariert worden. Sollte das Gerät mit einer anderen Gasart versorgt werden, ist das eingebaute Einspritzventil "A" mit dem jeweils erforderlichen zu ersetzen:
- Die Sperrfeder des Brenners aushaken;
- nach Lockern der Schraube "B" den Brenner wegschieben;
- das Einspritzventil mit dem geeigneten Ventil ersetzen (siehe Tabelle);
- alle Teile in ihre vorherige Position zurückbringen und auch die Sperrfeder des Brenners wieder einhaken;
- ueberpruefen Keine Austritte.

**E**

**CONEXION DEL GAS**
**(solo para modelos dt2 con + GAS)**

**Sustitucion de los inyectores**

La máquina estápredispuesta para su alimentación con GPL (gas liquido), o sea tiene el inyector y el autoregulador y calibrados en fábrica para dicho tipo de gas. Si a caso el gas fuera diferente, es necesario cambiar el inyector "A" instalado, con otro idóneo:
- desenganchar la pinza que bloquea el quemador;
- hacer resbalar el quemador después de haber aflojado el tornillo "B";
- substituir el inyector con el fabricado adrede (ver prospecto);
- posicionar de nuevo todas las piezas acordandose de enganchar nuevamente le abrazadera que bloquea el quemador;
- no deben verificarse pérdidas.

**P**

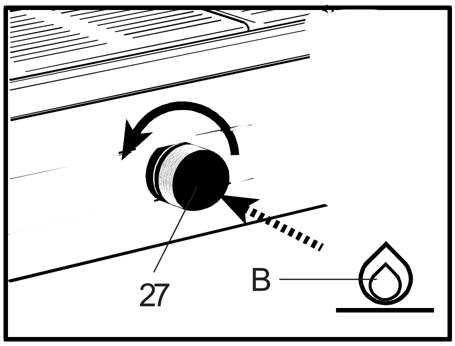
**LIGAÇÃO DO GÁS**
**(apenas para modelos dt2 con + GAS)**

**Substituição dos injectores**

A máquina encontra-se predisposta para funcionar com GPL (gás liquido) ou seja, tem o injector e o auto-regulador montados e regulados na fábrica para tal tipo de gás. Se o gás é diferente é necessário mudar o injector "A" que se encontra montado, com aquele apropriado:
- desprender a mola de bloqueagem do queimador;
- retirar o queimador depois de ter desapertado o parafuso "B";
- substituir o injector com aquele apropriado (ver tabela);
- montar tudo de novo não se esquecendo de montar a mola de bloqueagem do queimador;
- verificar ausência de perdas.

# Installazione - Installation - Installation - Installation - Instalación - Instalação

**I** **ACCENSIONE ELETTRONICA DEL GAS**
**(solo per modelli dt2 con + GAS)**
Aprire il rubinetto dell'impianto del gas.
Premere e ruotare verso sinistra la manopola del rubinetto (**27**) sulla posizione B mantenendola premuta per circa 30", lasciare la manopola e assicurarsi che il bruciatore rimanga acceso.




**GB** **ELECTRONIC GAS LIGHTING**
**(only for models dt2 with + GAS)**
Open the gas tap.
Push down and turn the tap (**27**) counterclockwise to position “B”. Hold the tap depressed for 30 seconds. Release the tap and check to see that the burner stays lit.

**F** **ALLUMAGE ÉLECTRONIQUE DU GAZ**
**(seulement pour modèles dt2 avec + GAS)**
Ouvrir le robinet de l’installation du gaz.
Appuyer sur le bouton du robinet (**27**), le tourner vers la gauche jusqu’à ce qu’il soit sur la position B et le tenir enfoncé pendant 30 secondes environ; relâcher le bouton et contrôler que le brûleur reste allumé.

**D** **ELEKTRONISCHES ANSCHALTEN DES GASES**
**(ausschl. für Modelle dt2 + GAS)**
Den Gashahn aufdrehen.
Den Drehknopf (**27**) des Hahnes drücken und nach links nach Position B drehen. Den Knopf ca. 30 Sekunden gedrückt halten, ihn dann loslassen und darauf achten, daß der Brenner anbleibt.

**E** **ENCENDIDO ELECTRÓNICO DEL GAS**
**(solo para modelos dt2 con + GAS)**
Abrir el grifo de la instalación de gas.
Apretar y girar hacia la izquierda la empuñadura del grifo (**27**) hasta la posición B manteniéndola apretada por cerca de 30'', soltar la empuñadura y controlar que el quemador permanezca encendido.

**P** **LIGAÇÃO ELECTRÓNICA DO GÁS**
**(apenas para modelos dt2 con + GÁS)**
Abra a torneira da instalação do gás.
Carregue e rode para a esquerda o manípulo da torneira (**27**) na posição B mantendo-o carregado por uns 30 segundos, solte o manípulo e certifique-se que o queimador permaneça aceso.

LA CIMBALI

# Installazione - Installation - Installation - Installation - Instalación - Instalação

**I**

## IMPIANTO DI RISCALDAMENTO A GAS (solo per modelli dt2 con + GAS )

**Regolazione della combustione**

- La fiamma si deve presentare di colore azzurro, non deve staccarsi dal bruciatore e non deve avere bordi giallognoli.
- Posizionare opportunamente la serranda aria “C”.
- L'altezza della fiamma deve risultare come indicato in figura 1.

**Regolazione della fiamma in esercizio**

- Agire sulla vite “D”.
- La taratura deve essere inferiore a quella impostata per il pressostato elettrico.

**Regolazione del minimo di esercizio**

- Agire sulla vite “E”.
- L’altezza della fiamma deve risultare come indicato in figura 3.

**F**

## INSTALLATION DE CHAUFFAGE A GAZ (seulement pour modèles dt2 avec + GAS)

**Réglage de la combustion**

- La flamme doit présenter une couleur bleue claire, ne doit pas se détacher du brûleur ni avoir les bords jaunâtres.
- Bien positionner le bouchoir à air “C”.
- Le hauteur de la flamme doit être comme indiqué sur la figure 1.

**Réglage de la flamme en fonctionnement**

- Agir sur la vis “D”
- Le calibrage doit être inférieure à celui qui est imposé pour le pressostat électrique.

**Réglage du minimum de fonctionnement**

- Agir sur la vis “E”.
- La hauteur de la flamme doit être comme indiqué sur la figure 3.

**D**

## GAS-BEHEIZUNGSANLAGE (ausschl. für modelle dt2 + GAS)

**Verbrennungs-Einstellung**

- Die Flamme muss hellblauer Farbe sein, sie mussdirekt am Brenner anliegen und darf keine gelblichen Raender aufweisen.
- Die Luftklappe “C” sachgerecht einstellen.
- Die Flammenhoehe muss der Angabe in Abbildung 1 entsprechen.

**Einstellung der Betriebs-Flammenhoehe**

- Einstellung bei Schraube “D” vornehmen.
- Die Tarierung muss niedriger als die beim elektrischen Druckschalter eingestellte sein.

**Einstellung der Betriebs-Minimalflamme (Sparflamme)**

- Einstellung bei Schraube “E” vornehmen.
- Die Flammenhoehe muss der Angabe in Abbildung 3 entsprechen.

**GB**

## CONNECTION TO GAS HEATING (only for models dt2 with + GAS)

**Adjustment of the combustion**

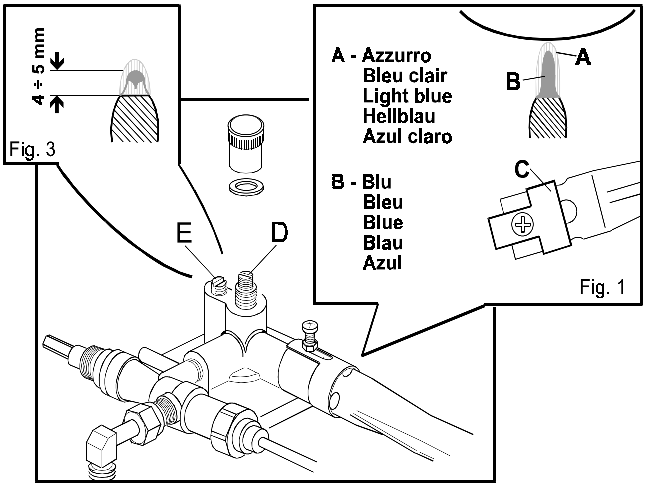
- The flame must be blue. It should not be detached from the burner and should not be yellowish around the edges.
- Position the air lock C at the right moment.
- The height of the flame must be as shown in figure 1.

**Adjustment of the flame in operation**

- Adjust screw D.
- The calibration must be less than that imposed for the electric pressurestat.

**Adjustment of the operating minimum**

- Adjust screw E.
- The height of the flame must be as shown in figure 3.




**E**

## INSTALACION DE CALEFACCION DE GAS (solo para modelos dt2 con + GAS)

**Regulación de la combustión**

- La llama tiene que ser de color azul, no tiene que alejarse del quemador y no tiene que tener los bordes amarillentos.
- Posicionar oportunamente el cierre metálico de aire “C”.
- La llama tiene que ser alta como indicado en la figura 1.

**Regulación de la llama en ejercicio**

- Obrar sobre el tornillo “D”
- La calibración tiene que ser inferior a la establecida por el presóstato eléctrico.

**Regulación del mínimo de ejercicio**

- Obrar sobre el tornillo “E”.
- La llama tiene que ser alta como indicado en la figura 3.

**P**

## INSTALAÇÃO DE AQUECIMENTO A GÁS (apenas para modelos dt2 con + GAS)

**Regulação da combustão**

- A chama deve ter uma côr azul, não se deve separar do queimador e não deve ter os bordos amarelados.
- Regular devidamente a abertura do ar “C”.
- A altura da chama deve resultar tal como indicado na fig.1.

**Regulação de chama durante o funcionamento**

- Usar o parafuso “D”
- A regulação deve ser inferior àquela programada para o pressostato eléctrico.

**Regulação do “Minimo” de funcionamento**

- Usar o parafuso “E”
- A altura da chama deve resultar tal como indicado na fig.3.

LA CIMBALI

# Installazione - Installation - Installation - Installation - Instalación - Instalação

**I**

## CHECK UP FUNZIONAMENTO
**Verificare le condizioni per un buon funzionamento**

**1) ALLACCIAMENTO IDRAULICO**
Assenza di perdite dagli allacciamenti o dai tubi.

**2) ALLACCIAMENTO GAS**
Assenza di perdite;
Combustione corretta.

**3) FUNZIONAMENTO**
Tenuta valvola antirisucchio;
Pressione in caldaia e d'esercizio rispondenti ai valori normali;
Corretto funzionamento pressostato del gas (quando esiste);
Corretto funzionamento del pressostato elettrico;
Corretto funzionamento dell'autolivello;
Corretto funzionamento della valvola di espansione;
Verifica dell'erogazione di acqua dal gruppo;
Verifica temperatura di erogazione acqua calda.

**GB**

## CHECK-UP OPERATIONS
**For correct operation, check these conditions:**

**1) HYDRAULIC CONNECTION**
Absence of leaks from the connection or from the tubes.

**2) GAS CONNECTION**
Absence of leaks;
Correct combustion.

**3) OPERATION**
Antisuction valve seal;
Boiler pressure and operating pressure in conformity with normal values;
Correct functioning of the gas pressurestat (when there is one);
Correct functioning of the electric pressurestat;
Correct functioning of the autolevel;
Correct functioning of the expansion valve;
Check of the water output of the group;
Temperature check of the hot water output.

**F**

## CHECK-UP FONCTIONNEMENT
**Vérifier les conditions pour un bon fonctionnement**

**1) RACCORDEMENT HYDRAULIQUE**
Absence de pertes des raccords ou des tuyaux.

**2) RACCORDEMENT GAZ**
Absence de pertes;
Combustion correcte.

**3) FONCTIONNEMENT**
Tenue valve anti-remous;
Pression en chaudière et de fonctionnement répondant aux valeurs normales;
Fonctionnement correct du pressostat du gaz (quand il existe);
Fonctionnement correct du pressostat électrique;
Fonctionnement correct des valves d'expansion;
Vérification du débit d'eau du groupe;
Vérification de la température du débit d'eau chaude.

**D**

## RUNDUM-ÜBERPRÜFUNG DER FUNKTIONSTÜCHTIGKEIT
**Überprüfen Sie, ob die Bedingungen für eine einwandfreie Funktionstüchtigkeit gegeben sind:**

**1) WASSERANSCHLUSS**
Keine Austritte bei den Anschlüssen und Leitungen vorhanden.

**2) GASANSCHLUSS**
Keine Austritte;
Sachgerechte Verbrennung.

**3) BETRIEB**
Dichtigkeit des Ruecksaugschutzventils;
Kessel und Betriebsdruckwert entsprechen den Normalwerten;
Einwandfreie Funktion des Gas-Druckschalters (sofern vorhanden);
Einwandfreie Funktion des elektrischen Druckschalters;
Einwandfreie Funktion des Wasserniveaureglers;
Einwandfreie Funktion der Überdruckventile;
Überprüfung der Soll-Wasserausgabe aus der Ausgabe-Gruppe.

**E**

## CHECK-UP FUNCIONAMIENTO
**Verificar las condiciones para un buen funcionamiento:**

**1) ENLACE HIDRAULICO**
No deben verificarse pérdidas en las conexiones o en las tuberías.

**2) ENLACE GAS**
No deben verificarse pérdidas;
La combustión debe ser correcta.

**3) FUNCIONAMIENTO**
Hermeticidad de la válvula contra el rechupe (anterechupe);
Presión en caldera y del ejercicio correspondiente a los valores normales;
Funcionamiento correcto del presóstato del gas (si hay);
Funcionamiento correcto del presóstato eléctrico;
Funcionamiento correcto del auto-nivel;
Correcto funcionamiento de las válvulas de expansión;
Comprobación de la erogación de agua del grupo;
Comprobación de la temperatura de erogación de agua caliente.

**P**

## CHECK-UP FUNCIONAMENTO
**Verificar as condições necessária para se obter um bom funcionamento:**

**1) LIGAÇÃO DA ÁGUA**
Ausência de perdas.

**2) LIGAÇÃO DO GÁS**
Ausência de perdas;
Combustão perfeita.

**3) FUNCIONAMENTO**
Vedação da válvula " anti-chupagem";
Pressão da caldeira e de funcionamento correspondentesmaos valores normais;
Perfeito funcionamento do pressostato do gás ( quando existe );
Perfeito funcionamento do pressostato eléctrico;
Perfeito funcionamento do auto-nivel;
Perfeito funcionamento das válvulas de expanção;
Controle da saida de água do grupo;
Controle temperatura do fornecimento de água quente.

## Installazione - Installation - Installation - Installation - Instalación - Instalação

**I**

**ATTENZIONE**: TERMINATA L'INSTALLAZIONE PRIMA DI INIZIARE IL LAVORO ESEGUIRE UN LAVAGGIO DEI COMPONENTI INTERNI SEGUENDO LE ISTRUZIONI SOTTOINDICATE:

**GRUPPI**
- Agganciare i portafiltri ai gruppi (senza caffè).
- Eseguire erogazioni per circa un minuto.

**ACQUA CALDA**
- Erogare acqua calda per circa un minuto.

**VAPORE**
- Erogare vapore da ciascuno dei tubi per circa un minuto.

N.B.: per eseguire l'erogazione di acqua, acqua calda e vapore vedi le istruzioni riportate nei capitoli **EROGAZIONE ......** .

**GB**

**ATTENTION:** AFTER INSTALLING THE MACHINE AND BEFORE STARTING TO OPERATE IT, CLEAN ALL THE INTERNAL COMPONENTS AS DESCRIBED BELOW:

**COFFEE DISPENSERS:**
- Connect the (empty) filter-holders to the dispenser units.
- Dispense water from each dispenser for about one minute.

**HOT WATER:**
- Dispense hot water for about one minute.

**STEAM:**
- Dispense steam from each nozzle for about one minute.

NOTE: See chapter **DISPENSING ......** for dispensing water, hot water and steam.

**F**

**ATTENTION**: UNE FOIS TERMINÉE L'INSTALLATION ET AVANT DE COMMENCER À UTILISER LA MACHINE, EFFECTUER UN LAVAGE DES COMPOSANTS INTERNES EN SUIVANT LES INDICATIONS REPORTÉES CI-APRÈS.

**GROUPES:**
- fixer les porte-filtres aux groupes (sans café);
- faire couler l'eau par chaque groupe pendant 1 minute environ.

**EAU CHAUDE:**
- faire couler l'eau chaude pendant 1 minute environ.

**VAPEUR:**
- laisser échapper la vapeur pendant 1 minute environ par chaque lance.

N.B.: pour l'émission de l'eau froide ou chaude ou de la vapeur, voir les instructions reportées sur le article **DISTRIBUTION ....** .

**D**

**ACHTUNG**: IST DIE AUFSTELLUNG ERFOLGT MÜSSEN DIEINNEREN BESTANDTEILE GESPÜLT WERDEN, BEVOR DIE MASCHINE IN BETRIEB GESETZT WIRD. MAN MUß DABEI FOLGENDERMAßEN VORGEHEN:

**FUNKTIONSEINHEITEN:**
- Die Filterhalter in die Einheiten einrasten (ohne Kaffee).
- Aus jeder Einheit etwa 1 Minute lang Wasser ausströmen lassen.

**WARMES WASSER:**
- Etwa 1 Minute lang warmes Wasser ausströmen lassen.

**DAMPF:**
- Aus jeder Düse etwa 1 Minute lang Dampf auslassen.

Zu beachten: Halten Sie sich zur Abgabe von Wasser, Heißwasser und Wasserdampf an die im Abschritt **ABGABE** beschrieben Vorgänge.

**E**

**ATENCION:** UNA VEZ TERMINADA LA INSTALACION, ANTES DE COMENZAR EL TRABAJO EFECTUAR UN LAVADO DE LOS COMPONENTES INTERNOS SIGUIENDO LAS INSTRUCCIONES MENCIONADAS A CONTINUACION.

**GRUPOS.**
- Enganchar los portafiltros a los grupos (sin café)
- Erogar agua de cada grupo durante cerca de 1 minuto.

**AGUA CALIENTE:**
- Erogar agua caliente durante cerca de 1 minuto

**VAPOR:**
- Erogar vapor de cada lanza durante cerca de un minuto

NOTA: para realizar la erogación de agua, agua caliente y vapor, véanse las instrucciones expuestas en los capítulos **EROGACIÓN** ...

**P**

**ATENÇÃO:** UMA VEZ TERMINADA A INSTALAÇÃO DA MÁQUINA, ANTES DE INICIAR O TRABALHO PROCEDER À LAVAGEM DO INTERIOR SEGUINDO AS INSTRUÇÕES A SEGUIR INDICADAS.

**GRUPOS:**
- Prender o manípulo dos filtros aos grupos (sem café).
- Mandar sair água de cada grupo durante cerca de 1 minuto.

**ÁGUA QUENTE:**
- Mandar sair água quente durante cerca de 1 minuto.

**VAPOR:**
- Mandar sair vapor de cada esguicho durante cerca de 1 minuto.

N.B.: para proceder à erogação da água, água quente e vapor consultar as instruções a que se referem os capítulos **EROGAÇÃO** ...

LA CIMBALI

**L'installazione, lo smontaggio e le regolazioni devono essere eseguite esclusivamente da personale tecnico qualificato**
**Installation, disassembly and setting should be carried out by qualified technical personnel only.**
**L'installation, le démontage et les réglages doivent être faits uniquement par le personnel technique qualifié et autorisé.**
**Die Installation, die Demontage und die Einstellung des Gerätes darf nur durch entsprechend qualifizierte Fachkräfte vorgenommen werden.**
**Las operaciones de instalación, desmontaje y regulación tienen que ser realizadas exclusivamente por personal técnico capacitado.**
**A instalação, a desmontagem e as regulações terão de ser executadas exclusivamente por pessoal técnico qualificado.**

## Smontaggio - Disassembly - Demontage - Abmontierung - Desmontaje - Desmontagem

**I**

**SCALDATAZZE**: svitare le viti (**A**) e rimuovere le griglie.
**FIANCATE**: allentare il perno con intaglio per cacciavite, sollevare la fiancata ed estrarla.

**GB**

**CUP WARMER**: loosen the screws (**A**) and remove the grids.
**SIDES**: unloose both pin with the screw driver slot, raise side and extract it.

**F**

**CHAUFFE-TASSES**: dévisser la vis (**A**) et ôter les grilles.
**COTES**: deserrer le pivot avec une découpe pour tournevis, soulever la côté, et l'extraire.

**D**

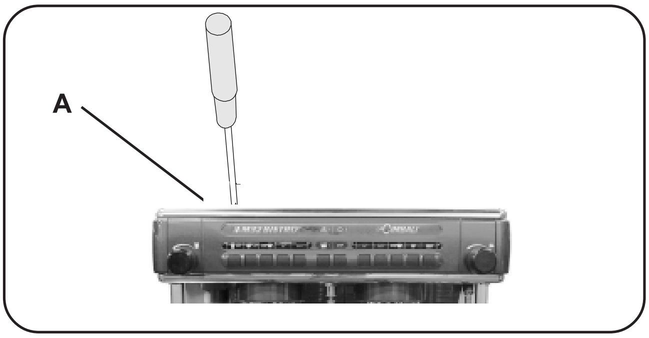
**TASSENWÄRMER**: Lösen Sie die Schrauben (**A**) und nehmen Sie die Gitter ab.
**SEITENWÄNDE**: Den mit Schlitz versehenen Zapfen mit einem Schraubernzieher lockern, die Seitenwand anheben und abziehen.

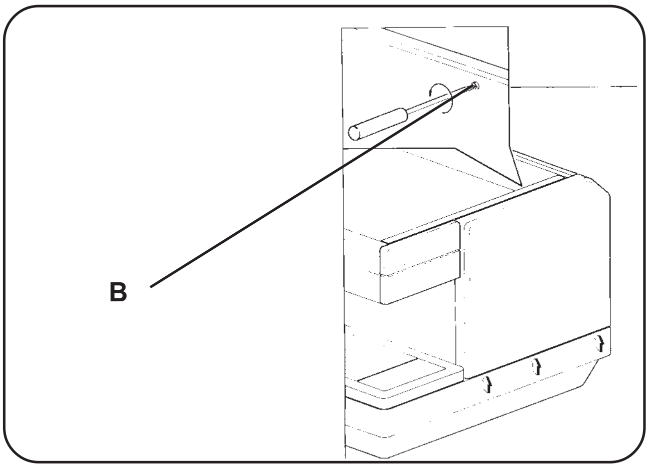
**E**

**CALIENTATAZAS**: destornillar los tornillos (**A**) y desmontar las rejillas.
**COSTADOS**: aflojar el perno con corte adrede para el destornillador, levantar el costado y extraerlo.

**P**

**TABULEIRO PARA AQUETAR CHÁVENAS:** desparafusar os parafusos (**A**) e retirar as grelhas.
**PARTES LATERAIS**: desapertar o perno dotado de ranhura com uma chave de parafusos, levantar o painel e extrai-lo.




## Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

**I**

**PRESSOSTATO ELETTRICO**
**A** - Vite di regolazione pressione caldaia

**GB**

**ELECTRICAL PRESSURESTAT**
**A** - Screw for adjusting the boiler pressure

**F**

**PRESSOSTAT ELECTRIQUE**
**A** - Vis de réglage pression chaudière

**D**

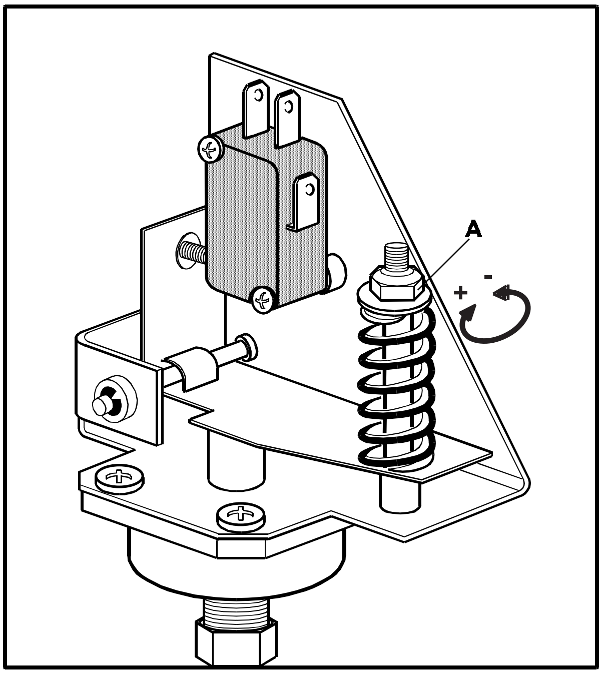
**ELEKTRISCHER DRUCKSCHALTER**
**A** - Kesseldruck-Einstellschraube

**E**

**PRESSOSTATO ELECTRICO**
**A** - Tornillo regulación presión caldera

**P**

**PRESSOSTATO ELECTRICO**
**A** - Parafuso de regulação pressão caldeira



# Regolazioni - Setting - Reglages - Einstellungen - Regulaciones - Regulações

**I** **ECONOMIZZATORE**
Regolazione della temperatura dell'acqua

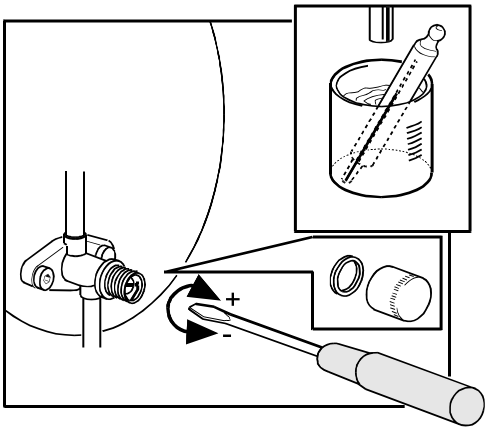
**GB** **HOT WATER SAWING DEVICE**
Water temperature adjustment

**F** **ECONOMISEUR**
Réglage de la température de l'eau

**D** **HEISSWASSERSPARANLAGE**
Wassertemperatureinstellung

**E** **ECONOMIZADOR**
Regulación de la temperatura del agua

**P** **ECONOMIZADOR**
Regulação da  temperatura da agua




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**I** **MACCHINA EQUIPAGGIATA CON TERMOSTATO DI SICUREZZA**
In caso di intervento del termostato, riarmare

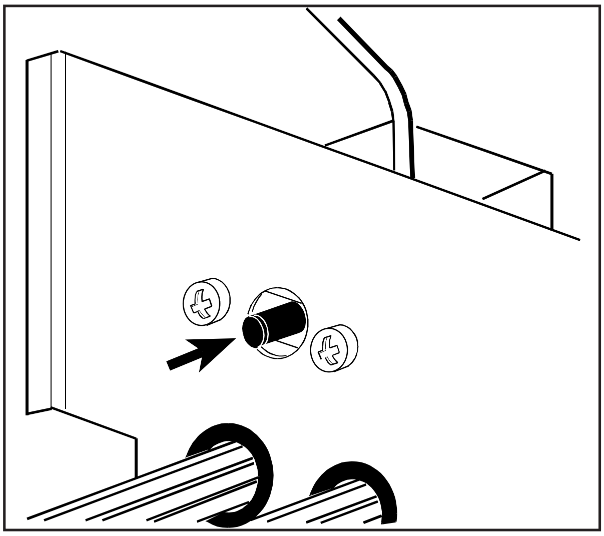
**GB** **MACHINE EQUIPPED WITH SAFETY THERMOSTAT**
In case of thermostat intervention, switch on again

**F** **MAQUINE EQUIPÉE DE THERMOSTAT DE SURETÉ**
En cas d'intervention du thermostat, brancher de nouveau

**D** **MIT SICHERHEITSTHERMOSTAT AUSGESTATTETE MASCHINE**
Falls der Thermostat ausgelöst wird, ihn wiedereinschalten

**E** **MAQUINAS EQUIPADAS CON THERMOSTATO DE SEGURIDAD**
En caso de intervención del thermostato, reencender de nuevo

**P** **MAQUINA EQUIPADA COM THERMOSTATO DE SEGURANÇA**
Em caso de intervenção do thermostato, reacender de novo



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**I** **POMPA VOLUMETRICA CON FILTRO**
All'insorgere della rumorosità pulire il filtro
**BY-PASS**
**A** - Vite di regolazione pressione pompa

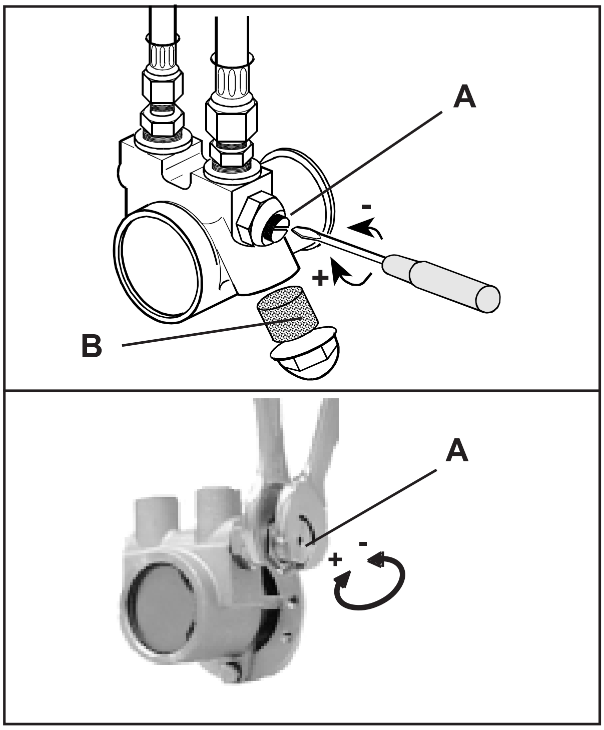
**GB** **VOLUMETRIC PUMP WITH FILTER**
If there is noise, clean the filter
**BY-PASS**
**A** - Screw for adjusting the pump pressure

**F** **POMPE VOLUMETRIQUE AVEC FILTRE**
Nettoyer le filtre lorsqu'elle commence a devenir bruyante
**BY-PASS**
**A** - Vis de réglage pression pompe

**D** **VOLUMETRISCHE PUMPE MIT FILTER**
Bei Geräuschen den Filter reinigen
**BY-PASS**
**A** - Pumpendruck-Einstellschraube

**E** **BOMBA VOLUMETRICA CON FILTRO**
Cuando hace ruido limpiar el filtro
**BY-PASS**
**A** - Tornillo regulación bomba

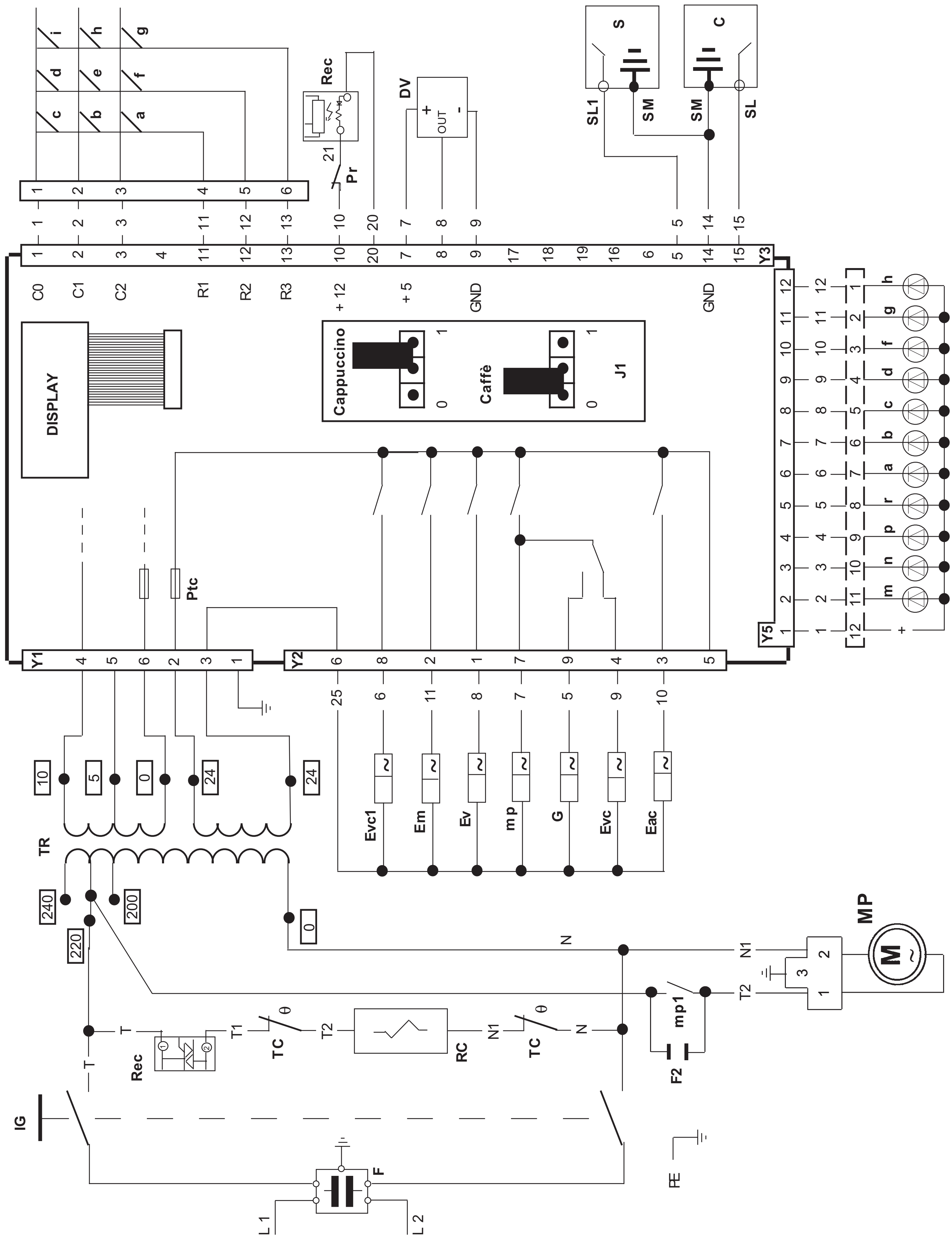
**P** **BOMBA VOLUMETRICA COM FILTRO**
Quando começa a fazer barulho, limpiar o filtro
**BY-PASS**
**A** - Parafuso de regulação pressão bomba



LA CIMBALI

# Schema elettrico - Wiring diagram - Schema electrique
# Elektrischer Schaltplan - Esquema electrico - Esquema eléctrico

**dt1**
**PV**



LA CIMBALI

## I — LEGENDA dt1

C = Caldaia
D = Diodo
DV = Contatore volumetrico
Eac = Elettrovalvola acqua calda
Evc = Elettrovalvola carico caldaia
Evc1 = Elettrovalvola carico serbatoio
G = Elettrovalvola caffè
Em = Elettrovalvola Milk
Ev = Elettrovalvola vapore
F = Filtro
IG = Interruttore generale
J1 = Jumper
mp = Relè motore pompa
mp1 = Contatto relè motore pompa
MP = Motore pompa
Pr = Pressostato
Ptc = Ptc
RC = Resistenza caldaia
Rec = Relè caldaia
S = Serbatoio
SM = Sonda di massa
SL = Sonda livello caldaia
SL1 = Sonda livello serbatoio
TC = Termostato di sicurezza caldaia
TR = Trasformatore
Y… = Connettore
a = Pulsante e led latte
b = Pulsante e led cappuccino
c = Pulsante e led 1 caffè corto
d = Pulsante e led 2 caffè corti
e = Pulsante START-STOP e Program
f = Pulsante e led 1 caffè lungo
g = Pulsante e led 2 caffè lunghi
h = Pulsante e led acqua calda
i = Pulsante vapore
m = Led macchina accesa
n = Led macchina in temperatura
p = Led caricamento caldaia
r = Led caricamento serbatoio

## GB — LEGEND dt1

C = Boiler
D = Diode
DV = Volumetric meter
Eac = Hot water solenoid valve
Evc = Boiler supply solenoid valve
Evc1 = Tank supply solenoid valve
G = Coffee solenoid valve
Em = Milk solenoid valve
Ev = Steam solenoid valve
F = Filter
IG = Main switch
J1 = Jumper
mp = Pump motor relay
mp1 = Pump motor relay contact
MP = Pump motor
Pr = Pressure sensor
Ptc = Ptc
RC = Service boiler resistance
Rec = Service boiler relay
S = Tank
SM = Mass probe
SL = Boiler level probe
SL1 = Tank level probe
TC = Boiler supply security thermostat
TR = Transformer
Y… = Connectors
a = Push button and led: milk
b = Push button and led: cappuccino
c = Push button and led: 1 short coffee
d = Push button and led: 2 short coffee
e = Push button: START-STOP and Program
f = Push button and led: 1 long coffee
g = Push button and led: 2 long coffee
h = Push button and led: hot water
i = Push button: steam
m = Led: machine ON
n = Led: machine in temperature
p = Led: boiler refilling
r = Led: tank refilling

## F — LEGENDE dt1

C = Chaudière
D = Diode
DV = Compteur volumétrique
Eac = Electrovalve eau chaude
Evc = Electrovalve charge chaudière
Evc1 = Electrovalve charge réservoir
G = Electrovalve café
Em = Electrovalve Milk
Ev = Electrovalve vapeur
F = Filtre
IG = Interrupteur général
J1 = Jumper
mp = Relais moteur pompe
mp1 = Contact relais moteur pompe
MP = Moteur pompe
Pr = Presostat
Ptc = Ptc
RC = Résistance chaudière
Rec = Relais chaudière
S = Réservoir
SM = Sonde de masse
SL = Sonde niveau chaudière
SL1 = Sonde niveau réservoir
TC = Thermostat de sécurité chaudière
TR = Transformateur
Y… = Connecteur
a = Touche et led lait
b = Touche et led cappuccino
c = Touche et led 1 café court
d = Touche et led 2 café courts
e = Touche START-STOP et Programme
f = Touche et led 1 café long
g = Touche et led 2 café longs
h = Touche et led eau chaude
i = Touche vapeur
m = Led machine allumée
n = Led machine à température
p = Led chargement chaudière
r = Led chargement réservoir

## D — LEGENDE dt1

C = Heizkessel
D = Diode
DV = Volumenometer
Eac = Magnetventil Heißwasser
Evc = Magnetventil Heizkessel
Evc1 = Magnetventil Wassertank
G = Magnetventil Kaffeeabgabe
Em = Magnetventil Milchabgabe
Ev = Magnetventil Wasserdampfabgabe
F = Filter
IG = Hauptschalter
J1 = Jumper
mp = Relais Pumpenmotor
mp1 = Kontakt Relais Pumpenmotor
MP = Pumpenmotor
Pr = Druckwächter
Ptc = Ptc
RC = Heizelement Heizkessel
Rec = Relais Heizkessel
S = Wassertank
SM = Massenfühler
SL = Fühler Wasserstand Heizkessel
SL1 = Fühler Wasserstand Tank
TC = Sicherheitsthermostat Heizkessel
TR = Umwandler
Y… = Steckverbinder
a = Schalter und Kontrolleuchte Milchabgabe
b = Schalter und Kontrolleuchte Cappuccino-Abgabe
c = Schalter und Kontrolleuchte Abgabe 1 Espressokaffee
d = Schalter und Kontrolleuchte Abgabe 2 Espressokaffees
e = START-STOPP-Schalter und Schalter Programmierung
f = Schalter und Kontrolleuchte Abgabe 1 normaler Kaffee
g = Schalter und Kontrolleuchte Abgabe 2 normale Kaffees
h = Schalter und Kontrolleuchte Heißwasserabgabe
i = Schalter Dampfabgabe
m = Kontrolleuchte 'Maschine eingeschaltet'
n = Kontrolleuchte 'Maschine unter Temperatur'
p = Kontrolleuchte 'Auffüllung Heizkessel'
r = Kontrolleuchte 'Auffüllung Wassertank'

## E — LEYENDA dt1

C = Caldera
D = Diodo
DV = Contador volumétrico
Eac = Electroválvula agua caliente
Evc = Electroválvula carga caldera
Evc1 = Electroválvula carga depósito
G = Electroválvula café
Em = Electroválvula Leche
Ev = Electroválvula vapor
F = Filtro
IG = Interruptor general
J1 = Jumper
mp = Relé motor bomba
mp1 = Contacto relé motor bomba
MP = Motor bomba
Pr = Presostato
Ptc = Ptc
RC = Resistencia caldera
Rec = Relé caldera
S = Depósito
SM = Sonda de masa
SL = Sonda nivel caldera
SL1 = Sonda nivel depósito
TC = Termostato de seguridad caldera
TR = Transformador
Y… = Conector
a = Botón e indicador luminoso leche
b = Botón e indicador luminoso capuchino
c = Botón e indicador luminoso 1 café fuerte
d = Botón e indicador luminoso 2 cafés fuertes
e = Botón START-STOP y Programación
f = Botón e indicador luminoso 1 café suave
g = Botón e indicador luminoso 2 cafés suaves
h = Botón e indicador luminoso agua caliente
i = Botón vapor
m = Indicador luminoso máquina encendida
n = Indicador luminoso máquina en temperatura
p = Indicador luminoso carga caldera
r = Indicador luminoso carga depósito

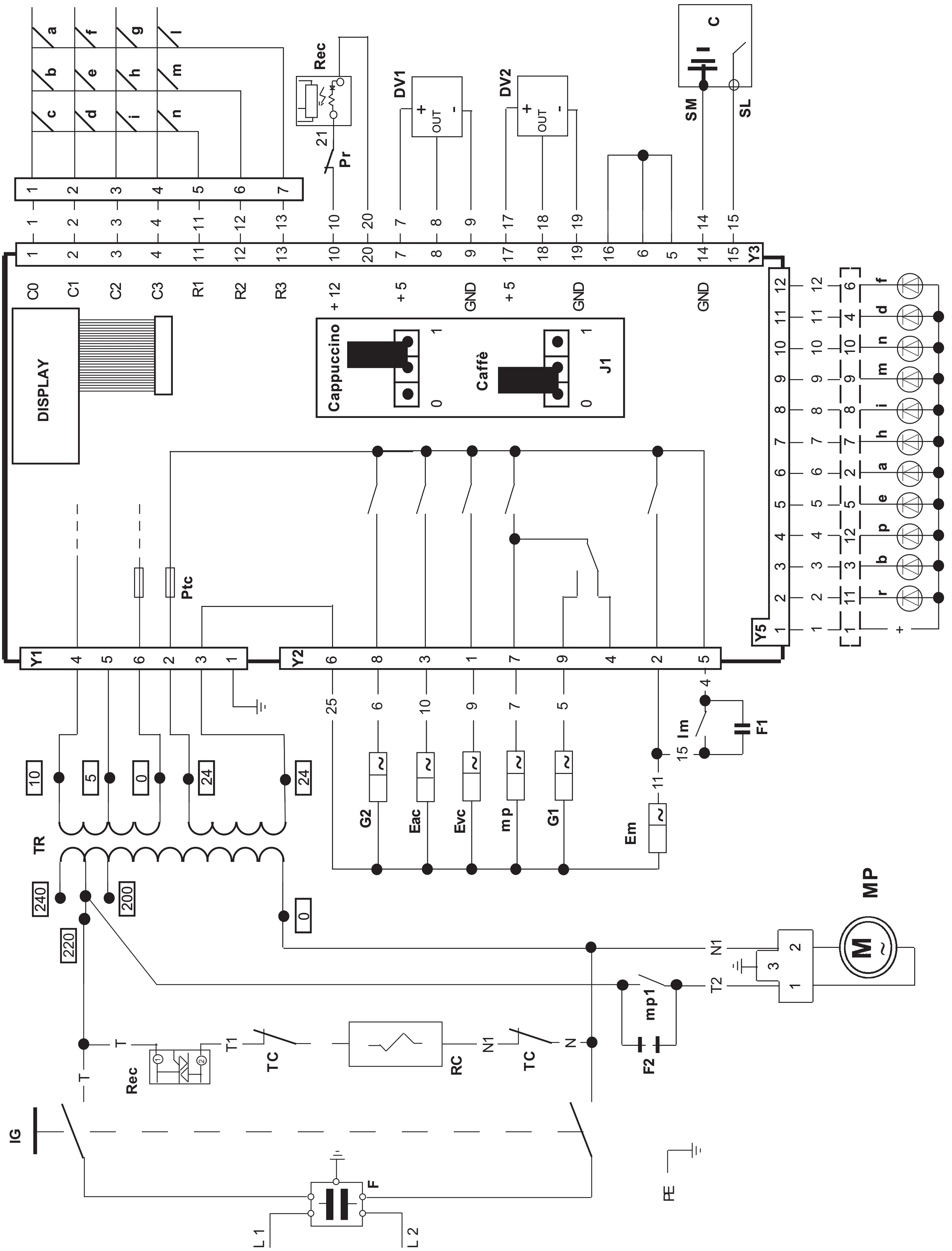
## P — LEGENDA dt1

C = Caldeira
D = Diodo
DV = Contador volumétrico
Eac = Válvula de solenóide água quente
Evc = Válvula de solenóide carga reservatório
Evc1 = Válvula de solenóide carga caldeira
G = Válvula de solenóide café
Em = Válvula de solenóide leite
Ev = Válvula de solenóide vapor
F = Filtro
IG = Interruptor geral
J1 = Jumper
mp = Relè motor bomba
mp1 = Contacto relè motor bomba
MP = Motor bomba
Pr = Pressóstato
Ptc = Ptc
RC = Resistência caldeira
Rec = Relè caldeira
S = Reservatório
SM = Sonda de massa
SL = Sonda nível caldeira
SL1 = Sonda nível reservatório
TC = Termóstato de segurança caldeira
TR = Transformador
Y… = Conector
a = Botão e led leite
b = Botão e led garoto (cappuccino)
c = Botão e led 1 café curto
d = Botão e led 2 cafés curtos
e = Botão START-STOP e Programa
f = Botão e led 1 café longo
g = Botão e led 2 cafés longos
h = Botão e led água quente
i = Botão vapor
m = Led máquina acesa
n = Led máquina em temperatura
p = Led carregamento caldeira
r = Led carregamento reservatório

LA CIMBALI

## Schema elettrico - Wiring diagram - Schema electrique
## Elektrischer Schaltplan - Esquema electrico - Esquema eléctrico

**dt2**



LA CIMBALI

## I — LEGENDA dt2

C = Caldaia
DV1 = Contatore volumetrico 1
DV2 = Contatore volumetrico 2
Eac = Elettrovalvola acqua calda
Evc = Elettrovalvola carico caldaia
G1 = Elettrovalvola caffè 1
G2 = Elettrovalvola caffè 2
Em = Elettrovalvola Milk
F… = Filtro
IG = Interruttore generale
Im = Interruttore Milk
J1 = Jumper
mp = Relè motore pompa
mp1 = Contatto relè motore pompa
MP = Motore pompa
Pr = Pressostato
Ptc = Ptc
RC = Resistenza caldaia
Rec = Relè caldaia
SM = Sonda di massa
SL = Sonda livello caldaia
TC = Termostato di sicurezza caldaia
TR = Trasformatore
Y… = Connettore
a = Pulsante e led latte
b = Pulsante e led cappuccino
c = Pulsante START-STOP gr. 1
d = Pulsante e led 1 caffè corto gr. 1
e = Pulsante e led 1 caffè lungo gr. 1
f = Pulsante e led acqua calda
g = Pulsante STOP acqua calda e Program
h = Pulsante e led 1 caffè corto gr. 2
i = Pulsante e led 2 caffè corti gr. 2
l = Pulsante START-STOP gr. 2
m = Pulsante e led 1 caffè lungo gr. 2
n = Pulsante e led 2 caffè lunghi gr. 2
p = Led caricamento caldaia
r = Led macchina accesa

## GB — LEGEND dt2

C = Boiler
DV1 = Volumetric meter 1
DV2 = Volumetric meter 2
Eac = Hot water solenoid valve
Evc = Boiler supply solenoid valve
G1 = Coffee solenoid valve 1
G2 = Coffee solenoid valve 2
Em = Milk solenoid valve
F… = Filter
IG = Main switch
Im = Milk switch
J1 = Jumper
mp = Pump motor relay
mp1 = Pump motor relay contact
MP = Pump motor
Pr = Pressure sensor
Ptc = Ptc
RC = Service boiler resistance
Rec = Service boiler relay
SM = Mass probe
SL = Boiler level probe
TC = Boiler supply security thermostat
TR = Transformer
Y… = Connectors
a = Push button and led: milk
b = Push button and led: cappuccino
c = Push button: START-STOP gr. 1
d = Push button and led: 1 short coffee
e = Push button and led: 1 long coffee
f = Push button and led: hot water
g = Push button: STOP hot water and Program
h = Push button and led: 1 short coffee gr. 2
i = Push button and led: 2 short coffee gr. 2
l = Push button: START-STOP gr. 2
m = Push button and led: 1 long coffee gr. 2
n = Push button and led: 2 long coffee gr. 2
p = Led: boiler refilling
r = Led: machine ON

## F — LEGENDA dt2

C = Chaudière
DV1 = Compteur volumétrique 1
DV2 = Compteur volumétrique 2
Eac = Electrovalve eau chaude
Evc = Electrovalve charge chaudière
G1 = Electrovalve café 1
G2 = Electrovalve café 2
Em = Electrovalve Milk
F… = Filtre
IG = Interrupteur général
Im = Interrupteur Milk
J1 = Jumper
mp = Relais moteur pompe
mp1 = Contact relais moteur pompe
MP = Moteur pompe
Pr = Presostat
Ptc = Ptc
RC = Résistance chaudière
Rec = Relais chaudière
SM = Sonde de masse
SL = Sonde niveau chaudière
TC = Thermostat de sécurité chaudière
TR = Transformateur
Y… = Connecteur
a = Touche et led lait
b = Touche et led cappuccino
c = Touche START-STOP gr.1
d = Touche et led 1 café court gr. 1
e = Touche et led 1 café long gr. 1
f = Touche et led eau chaude
g = Touche STOP eau chaude et programme
h = Touche et led 1 café court gr. 2
i = Touche et led 2 cafés courts gr. 2
l = Touche START-STOP gr. 2
m = Touche et led 1 café long gr. 2
n = Touche et led 2 cafés longs gr. 2
p = Led chargement chaudière
r = Led machine allumée

## D — LEGENDE dt2

C = Heizkessel
DV1 = Volumenometer 1
DV2 = Volumenometer 2
Eac = Magnetventil Heißwasser
Evc = Magnetventil Wassertank
G1 = Magnetventil Kaffeeabgabe 1
G2 = Magnetventil Kaffeeabgabe 2
Em = Magnetventil Milchabgabe
F… = Filter
IG = Hauptschalter
Im = Schalter Milchabgabe
J1 = Jumper
mp = Relais Pumpenmotor
mp1 = Kontakt Relais Pumpenmotor
MP = Pumpenmotor
Pr = Druckwächter
Ptc = Ptc
RC = Heizelement Heizkessel
Rec = Relais Heizkessel
SM = Massenfühler
SL = Fühler Wasserstand Heizkessel
TC = Sicherheitsthermostat Heizkessel
TR = Umwandler
Y… = Steckverbinder
a = Schalter und Kontrolleuchte Milchabgabe
b = Schalter und Kontrolleuchte Cappuccino-Abgabe
c = START-STOPP-Schalter (1)
d = Schalter und Kontrolleuchte Abgabe 1Espressokaffee (1)
e = Schalter und Kontrolleuchte Abgabe 1 normaler Kaffee (1)
f = Schalter und Kontrolleuchte Heißwasserabgabe
g = STOPP-Schalter Wasserabgabe und Schalter Programmierung
h = Schalter und Kontrolleuchte Abgabe 1 Espressokaffee (2)
i = Schalter und Kontrolleuchte Abgabe 2 normale Kaffees (2)
l = START-STOPP-Schalter (2)
m = Schalter und Kontrolleuchte Abgabe 1 normaler Kaffee (2)
n = Schalter und Kontrolleuchte Abgabe 2 normale Kaffees (2)
p = Kontrolleuchte 'Auffüllung Heizkessel'
r = Kontrolleuchte 'Maschine eingeschaltet'

## E — LYENDA dt2

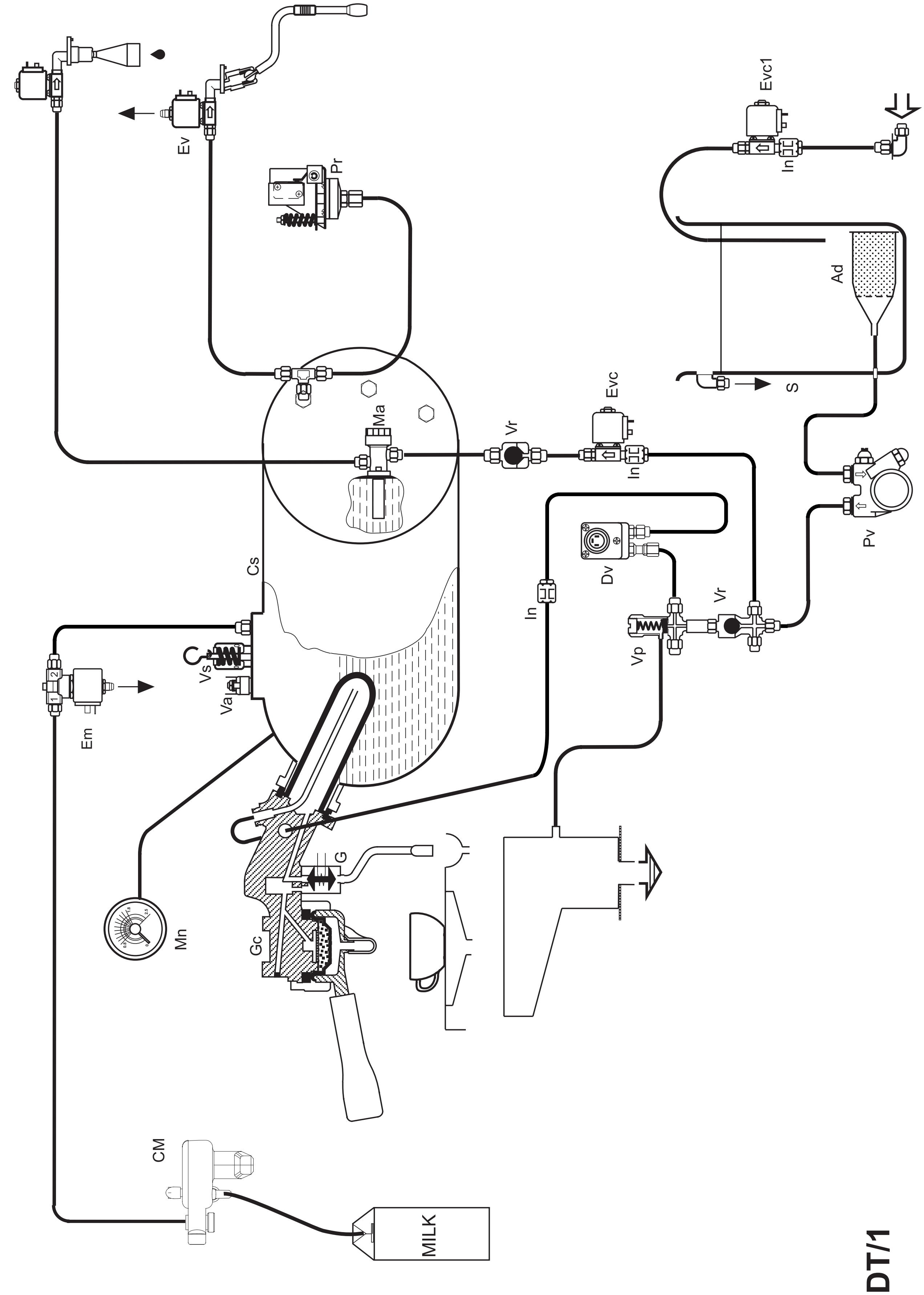
C = Caldera
DV1 = Contador volumétrico 1
DV2 = Contador volumétrico2
Eac = Electroválvula agua caliente
Evc = Electroválvula carga caldera
G1 = Electroválvula café 1
G2 = Electroválvula café 2
Em = Electroválvula Leche
F… = Filtro
IG = Interruptor general
Im = Interruptor leche
J1 = Jumper
mp = Relé motor bomba
mp1 = Contacto relé motor bomba
MP = Motor bomba
Pr = Presostato
Ptc = Ptc
RC = Resistencia caldera
Rec = Relé caldera
SM = Sonda de masa
SL = Sonda nivel caldera
TC = Termostato de seguridad caldera
TR = Transformador
Y… = Conector
a = Botón e indicador luminoso leche
b = Botón e indicador luminoso capuchino
c = Botón START-STOP grupo 1
d = Botón e indicador luminoso 1 café fuerte gr. 1
e = Botón e indicador luminoso 1 café suave g. 1
f = Botón e indicador luminoso agua caliente
g = Botón STOP agua caliente y Programación
h = Botón e indicador luminoso 1 café fuerte gr. 2
i = Botón e indicador luminoso 2 cafés fuertes gr. 2
l = Botón STAR-STOP grupo 2
m = Botón e indicador luminoso 1 café suave gr. 2
n = Botón e indicador luminoso 2 cafés suaves gr. 2
p = Indicador luminoso carga caldera
r = Indicador luminoso máquina encendida

## P — LEGENDA dt2

C = Caldeira
DV1 = Contador volumétrico 1
DV2 = Contador volumétrico 2
Eac = Válvula de solenóide água quente
Evc = Válvula de solenóide carga caldeira
G1 = Válvula de solenóide café 1
G2 = Válvula de solenóide café 2
Em = Válvula de solenóide leite
F… = Filtro
IG = Interruptor geral
Im = Interruptor leite
J1 = Jumper
mp = Relè motor bomba
mp1 = Contacto relè motor bomba
MP = Motor bomba
Pr = Pressóstato
Ptc = Ptc
RC = Resistência caldeira
Rec = Relè caldeira
SM = Sonda de massa
SL = Sonda nível caldeira
TC = Termóstato de segurança caldeira
TR = Transformador
Y… = Conector
a = Botão e led leite
b = Botão e led garoto (cappuccino)
c = Botão START-STOP gr. 1
d = Botão e led 1 café curto gr. 1
e = Botão e led 1 café longo gr. 1
f = Botão e led água quente
g = Botão STOP água quente e Programa
h = Botão e led 1 café curto gr. 2
i = Botão e led 2 cafés curtos gr. 2
l = Botão START-STOP gr. 2
m = Botão e led café longo gr. 2
n = Botão e led 2 cafés longos gr. 2
p = Led carregamento caldeira
r = Led máquina acesa

**Circuito idraulico - Hydraulic circuit - Circuit hydraulique**
**Hydraulikplan - Circuito hidraulico - Circuito hidráulico**

***dt1***




**DT/1**

LA CIMBALI

## I LEGENDA dt1

| | | |
|---|---|---|
| Ad | = | Addolcitore |
| CM | = | Cappuccinatore |
| Cs | = | Caldaia servizi |
| Dv | = | Dosatore volumetrico |
| Eac | = | Elettrovalvola acqua calda |
| Em | = | Elettrovalvola Milk |
| Ev | = | Elettrovalvola vapore |
| Evc | = | Elettrovalvola carico caldaia |
| Evc1 | = | Elettrovalvola carico serbatoio |
| G | = | Elettrovalvola caffè |
| Gc | = | Gruppo caffè |
| In | = | Iniettore |
| Ma | = | Miscelatore acqua |
| Mn | = | Manometro |
| Pr | = | Pressostato |
| Pv | = | Pompa volumetrica |
| S | = | Serbatoio |
| Va | = | Valvola antirisucchio |
| Vp | = | Valvola di sovrapressione |
| Vr | = | Valvola antiritorno |
| Vs | = | Valvola di sicurezza caldaia |

## GB LEGEND dt1

| | | |
|---|---|---|
| Ad | = | Softener |
| CM | = | Cappuccino System |
| Cs | = | Service boiler |
| Dv | = | Volumetric meter |
| Eac | = | Hot water solenoid valve |
| Em | = | Milk solenoid valve |
| Ev | = | Steam solenoid valve |
| Evc | = | Boiler supply solenoid valve |
| Evc1 | = | Tank supply solenoid valve |
| G | = | Coffee solenoid valve |
| Gc | = | Coffee unit |
| In | = | Injector |
| Ma | = | Water mixer |
| Mn | = | Pressure gauge |
| Pr | = | Pressure switch |
| Pv | = | Volumetric pump |
| S | = | Tank |
| Va | = | Anti-suction valve |
| Vp | = | Overpressure valve |
| Vr | = | Check valve |
| Vs | = | Boiler safety valve |

## F LEGENDE dt1

| | | |
|---|---|---|
| Ad | = | Adoucisseur |
| CM | = | “Cappuccinateur” |
| Cs | = | Chaudière services |
| Dv | = | Dosateur volumétrique |
| Eac | = | Electrovalve eau chaude |
| Em | = | Electrovalve Milk |
| Ev | = | Electrovalve vapeur |
| Evc | = | Electrovalve charge chaudière |
| Evc1 | = | Electrovalve charge réservoir |
| G | = | Electrovalve café |
| Gc | = | Groupe café |
| In | = | Injecteur |
| Ma | = | Mélangeur eau |
| Mn | = | Manomètre |
| Pr | = | Pressostat |
| Pv | = | Pompe volumétrique |
| S | = | Réservoir |
| Va | = | Valve antiremous |
| Vp | = | Valves de surpression |
| Vr | = | Valves anti-retour |
| Vs | = | Valves de sécurité chaudière |

## D LEGENDE dt1

| | | |
|---|---|---|
| Ad | = | Wasserenthärter |
| CM | = | Rohr zur Cappuccino-Zubereitung |
| Cs | = | Heizkessel |
| Dv | = | Mengendosierer |
| Eac | = | Magnetventil Heißwasserabgabe |
| Em | = | Magnetventil Milchabgabe |
| Ev | = | Magnetventil Wasserdampf |
| Evc | = | Magnetventil Heizkessel |
| Evc1 | = | Magnetventil Wassertank |
| G | = | Magnetventil Kaffeeabgabe |
| Gc | = | Abgabeeinheit Kaffeeabgabe |
| In | = | Injektor |
| Ma | = | Wassermischer |
| Mn | = | Manometer |
| Pr | = | Druckmesser |
| Pv | = | Volumetrische Pumpe |
| S | = | Wassertank |
| Va | = | Rückschlagventil |
| Vp | = | Überdruckventil |
| Vr | = | Rückschlagventil |
| Vs | = | Sicherheitsventil Heizkessel |

## E LEYENDA dt1

| | | |
|---|---|---|
| Ad | = | Ablandador |
| CM | = | Capuchinador |
| Cs | = | Cadera servicios |
| Dv | = | Dosificador volumétrico |
| Eac | = | Electroválvula agua caliente |
| Em | = | Electroválvula leche |
| Ev | = | Electroválvula vapor |
| Evc | = | Electroválvula carga caldera |
| Evc1 | = | Electroválvula carga depósito |
| G | = | Electroválvula café |
| Gc | = | Grupo café |
| In | = | Inyector |
| Ma | = | Mezclador agua |
| Mn | = | Manómetro |
| Pr | = | Presostato |
| Pv | = | Bomba volumétrica |
| S | = | Depósito |
| Va | = | Válvula antisucción |
| Vp | = | Válvula de sobrepresión |
| Vr | = | Válvula de retención |
| Vs | = | Válvula de seguridad caldera |

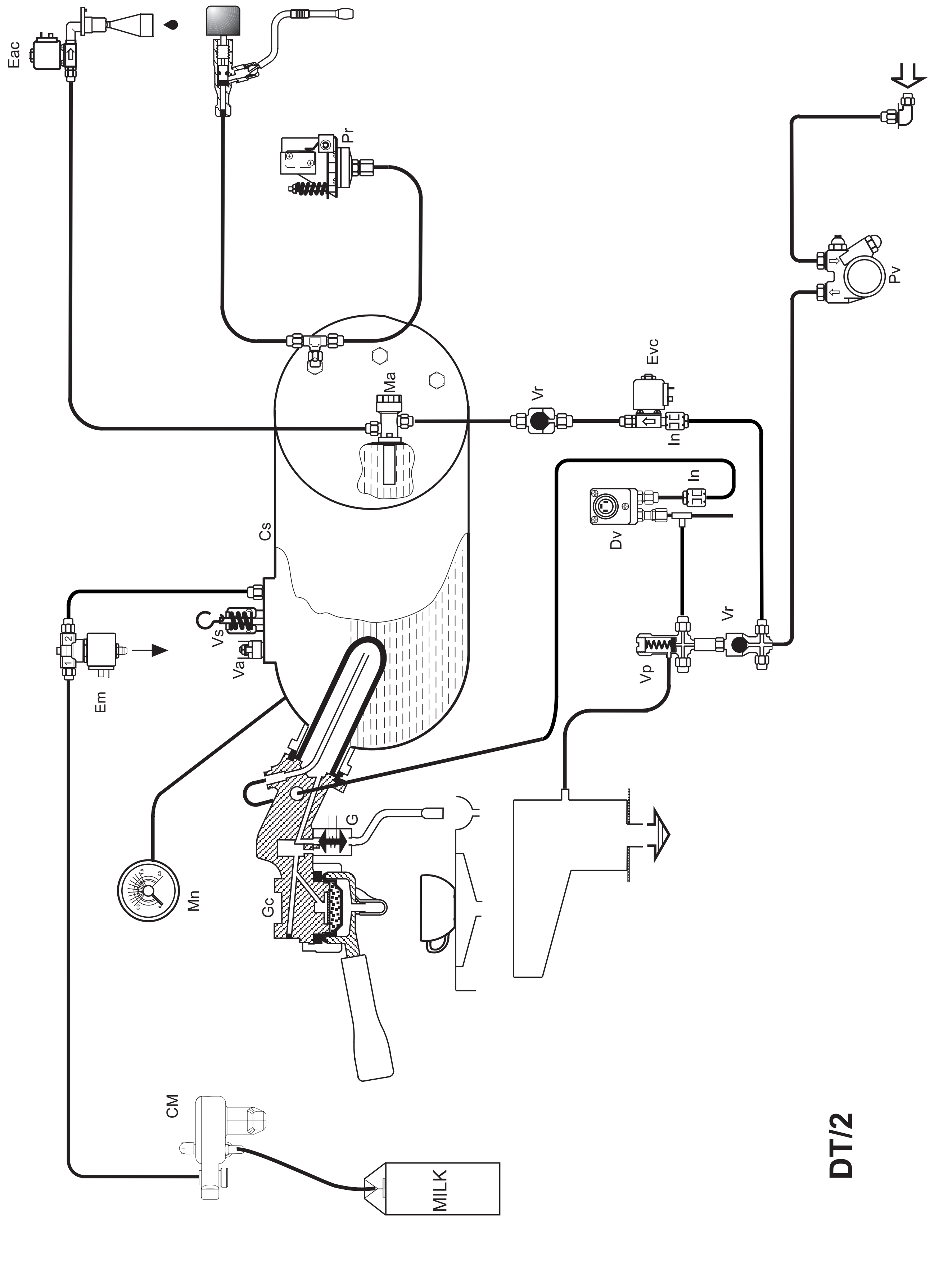
## P LEGENDA dt1

| | | |
|---|---|---|
| Ad | = | Adocedor |
| CM | = | Preparador de garoto (cappuccino) |
| Cs | = | Caldeira serviços |
| Dv | = | Doseador volumétrico |
| Eac | = | Válvula de solenóide água quente |
| Em | = | Válvula de solenóide leite |
| Ev | = | Válvula de solenóide vapor |
| Evc | = | Válvula de solenóide carregamento calde |
| Evc1 | = | Válvula de solenóide carregamento reser |
| G | = | Válvula de solenóide café |
| Gc | = | Grupo café |
| In | = | Injector |
| Ma | = | Manómetro água |
| Mn | = | Manómetro |
| Pr | = | Pressóstato |
| Pv | = | Bomba volumétrica |
| S | = | Reservatório |
| Va | = | Válvula anti-sucção |
| Vp | = | Válvula de excesso pressão |
| Vr | = | Válvula anti-retorno |
| Vs | = | Válvula de segurança caldeira |

LA CIMBALI

**Circuito idraulico - Hydraulic circuit - Circuit hydraulique**
**Hydraulikplan - Circuito hidraulico - Circuito hidráulico**

***dt2***




**DT/2**

LA CIMBALI

## I — LEGENDA dt2

CM = Cappuccinatore
Cs = Caldaia servizi
Dv = Dosatore volumetrico
Eac = Elettrovalvola acqua calda
Em = Elettrovalvola Milk
Evc = Elettrovalvola carico caldaia
G = Elettrovalvola caffè
Gc = Gruppo caffè
In = Iniettore
Ma = Miscelatore acqua
Mn = Manometro
Pr = Pressostato
Pv = Pompa volumetrica
Va = Valvola antirisucchio
Veq = Valvola equilibratrice
Vp = Valvola di sovrapressione
Vr = Valvola antiritorno
Vs = Valvola di sicurezza caldaia

## GB — LEGEND dt2

CM = Cappuccino System
Cs = Service boiler
Dv = Volumetric meter
Eac = Hot water solenoid valve
Em = Milk solenoid valve
Evc = Boiler supply solenoid valve
G = Coffee solenoid valve
Gc = Coffee unit
In = Injector
Ma = Water mixer
Mn = Pressure gauge
Pr = Pressure switch
Pv = Volumetric pump
Va = Anti-suction valve
Veq = Balancing valve
Vp = Overpressure valve
Vr = Check valve
Vs = Boiler safety valve

## F — LEGENDE dt2

CM = “Cappuccinateur”
Cs = Chaudière services
Dv = Dosateur volumétrique
Eac = Electrovalve eau chaude
Em = Electrovalve Milk
Evc = Electrovalve charge chaudière
G = Electrovalve café
Gc = Groupe café
In = Injecteur
Ma = Mélangeur eau
Mn = Manomètre
Pr = Pressostat
Pv = Pompe à vibration
Va = Valve antiremous
Veq = Valves d’équilibre
Vp = Valves de surpression
Vr = Valves anti-retour
Vs = Valves de sécurité chaudière

## D — LEGENDA dt2

CM = Rohr zur Cappuccino-Zubereitung
Cs = Heizkessel
Dv = Mengendosierer
Eac = Magnetventil Heißwasserabgabe
Em = Magnetventil Milchabgabe
Evc = Magnetventil Heizkesselauffüllung
G = Magnetventil Kaffeeabgabe
Gc = Abgabeeinheit Kaffeeabgabe
In = Injektor
Ma = Wassermischer
Mn = Manometer
Pr = Druckmesser
Pv = Vibrationspumpe
Va = Rückschlagventil
Veq = Ausgleichventil
Vp = Überdruckventil
Vr = Rückschlagventil
Vs = Sicherheitsventil Heizkessel

## E — LEYENDA dt2

CM = Capuchinador
Cs = Cadera servicios
Dv = Dosificador volumétrico
Eac = Electroválvula agua caliente
Em = Electroválvula leche
Evc = Electroválvula carga caldera
G = Electroválvula café
Gc = Grupo café
In = Inyector
Ma = Mezclador agua
Mn = Manómetro
Pr = Presostato
Pv = Bomba volumétrica
Va = Válvula antisucción
Veq = Válvula equilibradora
Vp = Válvula de sobrepresión
Vr = Válvula de retención
Vs = Válvula de seguridad caldera

## P — LEGENDA dt2

CM = Preparador de garoto (cappuccino)
Cs = Caldeira serviços
Dv = Doseador volumétrico
Eac = Válvula de solenóide água quente
Em = Válvula de solenóide leite
Evc = Válvula de solenóide carregamento c
G = Válvula de solenóide café
Gc = Grupo café
In = Injector
Ma = Misturador água
Mn = Manómetro
Pr = Pressóstato
Pv = Bomba volumétrica
Va = Válvula anti-sucção
Veq = Válvula equilibradora
Vp = Válvula de excesso pressão
Vr = Válvula anti-retorno
Vs = Válvula de segurança caldeira

LA CIMBALI

English

# USE

## INDEX



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## Certification for materials in contact with food used in CIMBALI products

We hereby certify that the cleaning materials (used as specified in the manual) and the materials used in our products in contact with food, are suitable for foodstuff or substances for personal use, and the machine is conform to the HACCP system.

## CE Declaration of conformity

According to the EC Directives
We , **CIMBALI S.P.A.** hereby declare that the design and construction of the machines designated below, as marketed CIMBALI conform to the relevant safety and health requirements of the EC Directive.
This declaration shall not apply to machines modified without CIMBALI approval.

| | | |
|---|---|---|
| Machine type: | M32 BISTRÒ ...... | |
| Machine number: | refer to machine data given at the end of this book | |
| Relevant EC Directives: | **98/37/CE** | **EC Machinery Directive** |
| | **73/23/CEE, 93/68/CEE** | **EC Low Woltage Directive** |
| | **89/336/CEE** | **EC Electromagnetic Compatibility Directive** |
| | **97/23/CE** | **Pressure Equipment Directive (PED)** |
| Applied harmonized Standards: | EN 292-1, EN 292-2, EN 60335-1, EN 60335-2-15, EN 55014, EN 61000-3, EN 61000-4 | |

*Description pressure equipment:*

| | $P_{max}$ | $T_{max}$ | Fluid | Capacity (L) | | | | |
|---|---|---|---|---|---|---|---|---|
| | | | | 1 unit | 2 units | | | |
| Boiler | 2 bar | 133° C | water/steam | 2,5 | 5 | | | |

| | $P_{max}$ | $T_{max}$ | Fluid | Capacity (L) | N° Heat exchanger | | | | |
|---|---|---|---|---|---|---|---|---|---|
| | | | | | 1 unit | 2 units | | | |
| Heat exchanger | 12 bar | 133° C | water | 0,14 | 1 | 2 | | | |

Applied standard: Raccolte M, S, VSR edizione '78 e '95

Source of applied standards: Via A. Manzoni 17, Binasco (Mi), Italy

Date: 10.05.2000 10.05.2000

Signature: ............................... ...............................
Development and Prod. Manager Manager Quality Assurance

# Setting at work - 1 dispenser unit machines

## Machines connected to the main water supply

" Before using the machine make sure that:
the main electricity supply ON/OFF switch is ON;
the main water supply tap is open. "

Switch on the mains switch (**4**). Led "machine on" (**18**) will light up.
If the water level in the tank is below the minimum level, the "tank level" indicator light (**11**) lights up, the tank is automatically topped up to the optimal level, and the indicator light (**11**) switches off.
At the end of this operation, the water level in the boiler is checked.
If the level is below the minimum, the "boiler level" indicator light (**12**) lights up, and the boiler is filled up to the optimal level (indicator light **12** off).
"**Heating**" now begins.

At the end of the working day, switch off the mains switch (**4**).

## Machines not connected to the main water supply

" Before using the machine make sure that:
the main electricity supply ON/OFF switch is ON;
the water in the tank is at the maximum level. "

Switch on the mains switch (**4**). Led "machine on" (**18**) will light up.
If the water level in the tank is below the minimum level, the "tank level" indicator light (**11**) lights up, and the tank should be filled up to the optimal level using a jug. On completion, the indicator light (**11**) switches off.
At the end of this operation, the level of the water in the boiler is checked.
If the level is below the minimum, the "boiler level" indicator light (**12**) lights up, and the boiler is filled up to the optimal level (indicator light **12** off).
"**Heating**" now begins.

# Setting at work - 2 dispenser unit machines

" Before using the machine make sure that:
the main electricity supply ON/OFF switch is ON;
the main water supply tap is open. "

Turn the main ON/OFF switch (**4**) to position 1. The "machine ON" indicator light (**18**) lights up.
If the water level in the boiler is below the minimum level, the "boiler level" indicator light (**12**) lights up, and the boiler is filled up to the optimal level (indicator light **12** off).
Turn the main ON/OFF switch (**4**) to position 2.
"**Heating**" now begins.

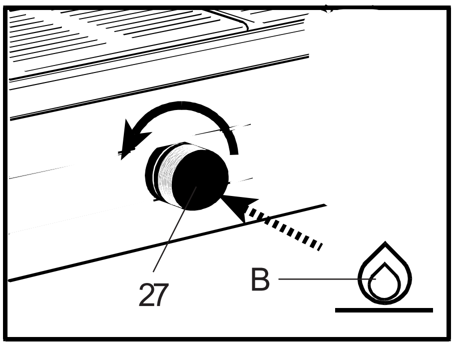
At the end of the day, turn the machine OFF by turning the main ON/OFF switch (**4**) to position 0.

# Gas lighting (2 dispenser unit + GAS machines only)

" **Don't light the gas when the boiler is at working pressure**. "

Before using the machine check that:
- the main electricity supply ON/OFF switch is ON;
- the main water supply tap is open;
- the gas supply tap is open.

Turn the main ON/OFF switch (**4**) to position 1.
The operations described under " **Daily Switch-On** " are completed.
Press and turn the gas lighter knob (**27**) to position "B", and keep it pressed for about 30 seconds.
Check through the observation window (**28**) that the burner is lit, and then release knob (**27**).
"**Heating**" now begins.

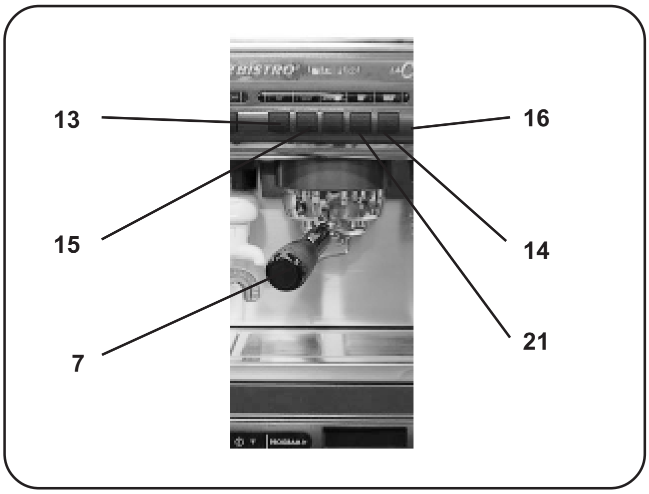



# Heating phase

During heating, if one of the coffee dispensing push buttons (**13**, **14**, **15**, **16** or **21**) is pressed, the machine dispenses a coffee at the temperature reached at the time.
The same applies when the milk (**9**), cappuccino (**10**) and steam (**20**) dispensing push buttons are pressed.
The hot water dispensing push button (**19**) is deactivated until the working pressure is reached.
Heating is completed when the "machine at working temperature" indicator light (**17**) lights up (**for machines with 1 dispenser unit only**) and the boiler gauge indicator (**3**) remains stable in the green area.
The machine is now ready to dispense coffee, milk, cappuccino, steam and hot water.
To make sure the dispenser unit and the filter holder (**7**) are at similar temperatures, turn press the START-STOP push button (**21**) and let the machine dispense for a few seconds. Then press the push button (**21**) again.

# Delivery of the coffee

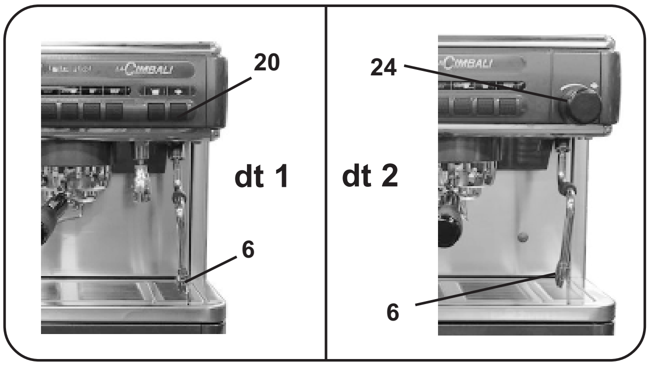
Remove the filter holder, empty out any coffee grouts and fill it up with 1 or 2 servings of ground coffee, depending on the filter holder used.
Press the ground coffee down uniformly in the filter, using the grinder/doser presser.
Remove any residues of ground coffee from the filter rim.
Fit and tighten the filter holder (**7**) on the coffee dispenser unit, positioning the cup (or cups) under the nozzle (or nozzles) of the filter holder (**7**).
Press the coffee dispensing push button (**13, 14, 15** or **16**) for the required serving. The indicator light corresponding to the selected push button will light up and dispensing will begin. The machine will stop automatically.
Press the START-STOP push button (**21**) for continuous dispensing.
Dispensing, whether for dosed servings or in the continuous dispensing mode, can be interrupted at any time by pressing the START-STOP push button (**21**).
**N.B. (for 1 dispenser unit machines only): during coffee dispensing, the hot water (19) and cappuccino (10) dispensing push buttons are not enabled.**




# Steam dispensing

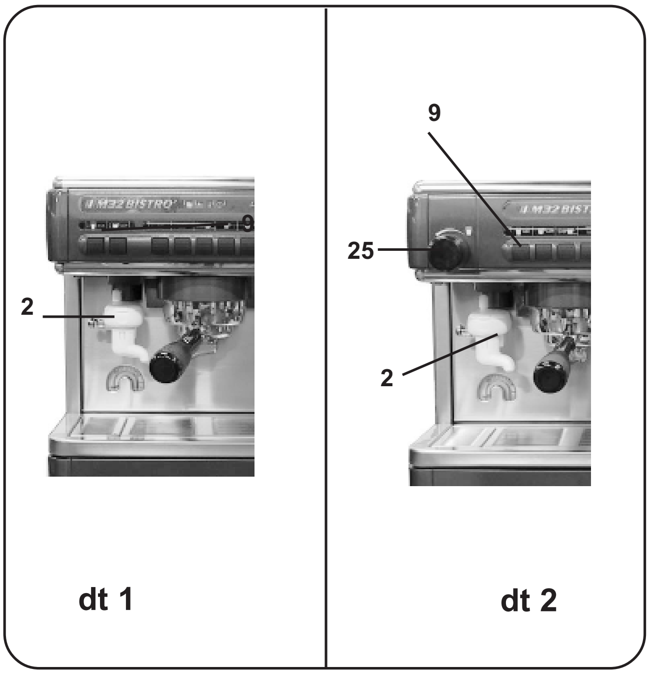
**1 Dispenser unit machines**
Insert the steam jet pipe (**5**) in a suitable container and press the steam dispensing push button (**20**).
When heating is completed, stop the outflow of steam by pressing the steam dispensing push button (**20**) again or by pressing the START-STOP push button (**21**).
**N.B.: during steam dispensing, the hot water (19), milk (9) and cappuccino (10) dispensing push buttons are not enabled.**

**2 Dispenser unit machines**
Insert the steam jet pipe (**6**) in a suitable container and turn the steam setting knob (**24**).
When heating is completed, stop the outflow of steam by turning the knob (**24**) in the opposite direction.




# Milk dispensing

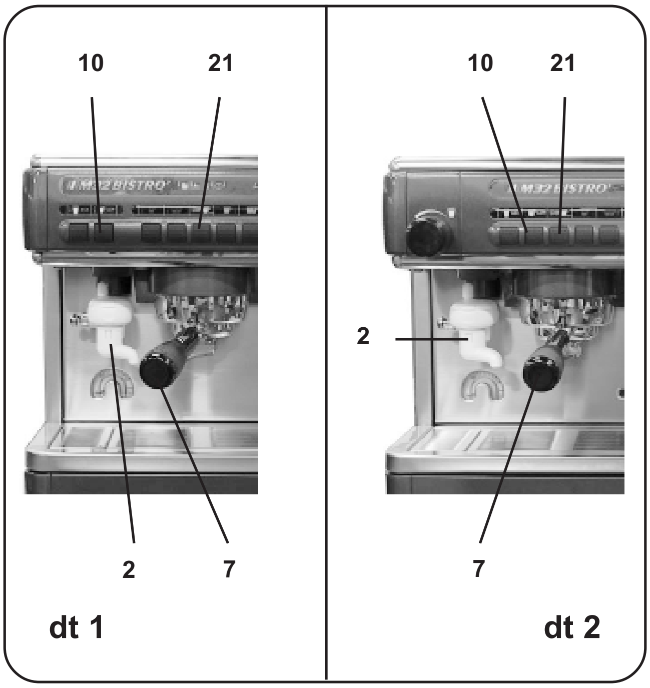
**MILK**
Milk is a delicate biological product, and so it can easily spoil. Heat modifies its structure. After opening the container and for all the time during which the milk is being used, it should be kept at a suitable temperature to preserve it. For this purpose, cold boxes are appropriate.
**MILK DISPENSING**
Plunge the small pipe (**31**) into the milk container.
After positioning the appropriate container under the cappuccino system (**2**), dispensing can take place in two ways.
**DOSED SERVING DISPENSING**
Press the milk dispensing push button (**9**). The indicator light above the selected push button lights up, dispensing starts and then stops automatically when the serving has been dispensed. Dosed serving dispensing can be interrupted at any time by pressing the START-STOP push button (**21**).
**CONTINUOUS DISPENSING**
Press the milk dispensing push button (**9**) and keep it pressed until the required amount of milk has been dispensed. Dispensing will stop when the push button is released. In the continuous dispensing mode, the programmed dosed serving remains unchanged.
For 2 dispenser unit machines, continuous dispensing is also possible using knob (**25**).
**N.B. (for 1 dispenser unit machines only): during milk dispensing, the steam (20) and cappuccino (10) dispensing push buttons are not enabled.**
**The Cappuccino System Use instruction chapter explains how to obtain hotter or cooler and very frothy or not so frothy milk.**



## Delivery of the cappuccino

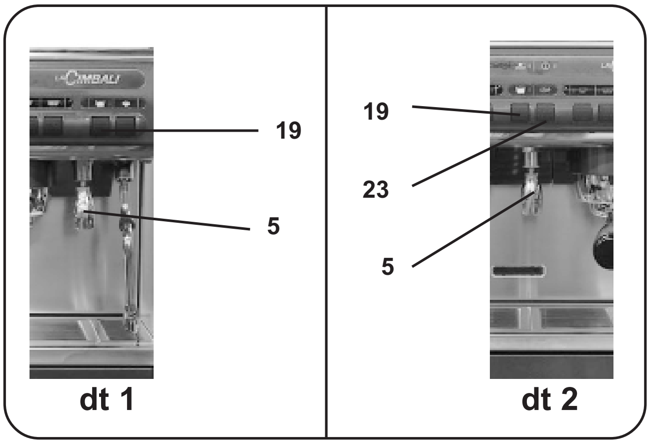
**Use a filter holder (7) with a one-way nozzle only.**
Remove the filter holder (**7**) from the dispenser unit, empty out any coffee grouts, fill it up with 1 serving of ground coffee and press it down.
Fit and tighten the filter holder on the coffee dispenser unit.
Move the cappuccino system (**2**) towards the filter holder nozzle (**7**).
Position the cappuccino cup, or a suitable container for the kind of drink to be prepared, so that the coffee and milk both flow into the cup with no need to move it between coffee and milk dispensing.
Press the cappuccino dispensing push button (**10**). The indicator light above the selected push button lights up, dispensing starts and then stops automatically when the serving has been dispensed.
It is possible at any time to stop dispensing by pressing the START-STOP push button (**21**).
As will be explained in the " **Programming Cappuccino Servings** " chapter, you can choose whether to dispense the milk first and then the coffee, or vice versa.
The " **Cappuccino System Use** " instruction chapter explains how to obtain hotter or cooler and very frothy or not so frothy milk.
**N.B. (for 1 dispenser unit machines only): other drinks cannot be dispensed while cappuccino is being dispensed.**

" After long periods of non use, follow the procedures prescribed in the current health regulations for milk preservation. "




## Hot water dispensing

After positioning the appropriate container under the water dispenser (**5**), dispensing can take place in two ways.
**DOSED SERVING DISPENSING**
Press the hot water dispensing push button (1**9**). Dispensing starts and then stops automatically.
Dosed dispensing can be interrupted at any time by pressing the START-STOP push button (**21**) for machines with 1 dispenser unit or push button (**23**) for machines with 2 units.
**CONTINUOUS DISPENSING**
Press the hot water dispensing push button (**19**), and keep it pressed until the required amount of water has been dispensed.
Dispensing will stop when the push button is released.
In the continuous dispensing mode, the programmed dose remains unchanged.
For 2 dispenser unit machines, continuous dispensing is also possible using knob (**25**).
**N.B. (for 1 dispenser unit machines only): during hot water dispensing, the coffee (13, 14, 15 and 16), steam (20) and cappuccino (10) dispensing push buttons are not enabled.**




## How to access the programming function

To enter the programming mode, press push button (**22**) and keep it pressed for a few seconds until the programmable dispensing push button indicator lights start flashing and the buzzer sounds intermittently.

To exit the programming mode, after programming the various drinks, press push button (**22**) again.

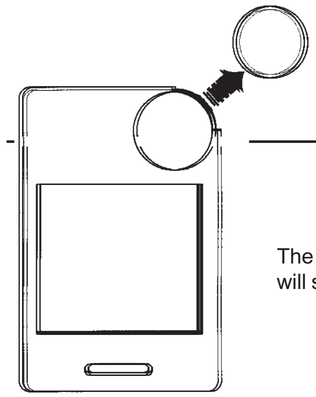


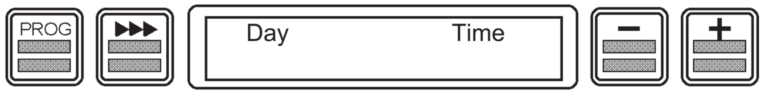
## How to access the programming function

The machine's program is memorized on the **CPU - DISPLAY** cards.

The machine is programmed with a "standard program" in the factory. To read and change the set data the programming function is accessed as follows:

Touch the sensor with the "technician's key".

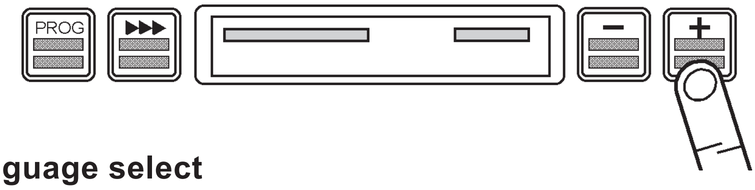




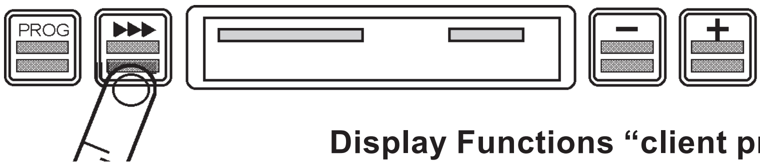

The buzzer sound will indicate "recognition" and, at the same time, the display will show the following: **Engineer**

## Clock programming

Press the "+" or "-" button and keep it pressed. The changing of the MINUTES, HOURS AND DAYS takes place progressively and automatically.

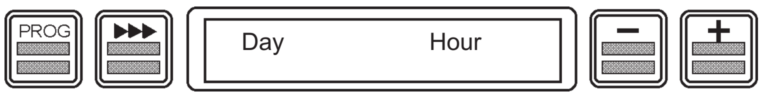


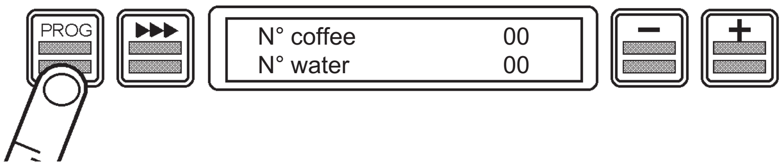

## Language select



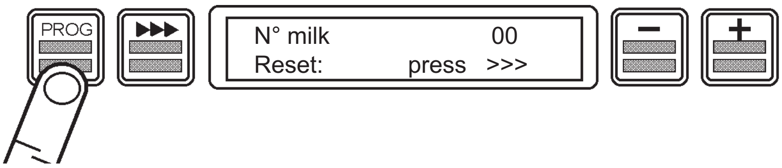

Press the key "" ▶▶▶ " for select the language.

## Display Functions "client programming NO"

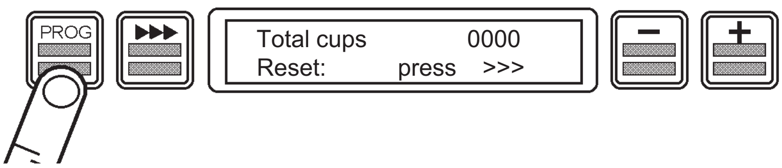



Just a reading panel



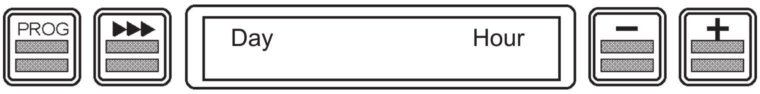

To zero, press and keep pressed the button indicated; buzzer sound indicates operation is being carried out.

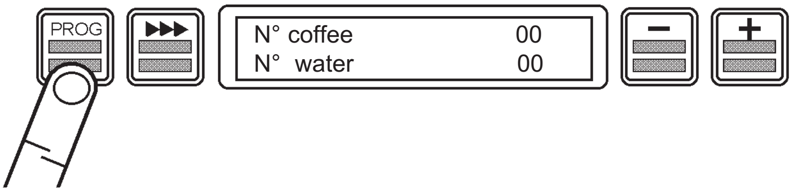



To zero, press and keep pressed the button indicated; buzzer sound indicates operation is being carried out. When zeroing is complete, the partial No. on the preceding panel will also be zeroed.

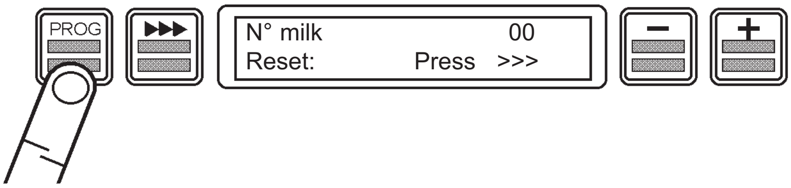
In questa situazione **NON** è possibile programmare le " dosi di acqua per il caffè " usando la pulsantiera comando gruppi, la programmazione è possibile solo con la chiave Tecnico.

## Display functions “client programming YES”

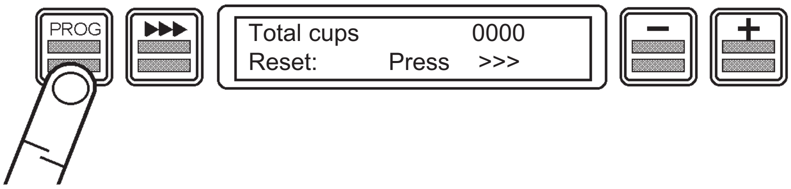


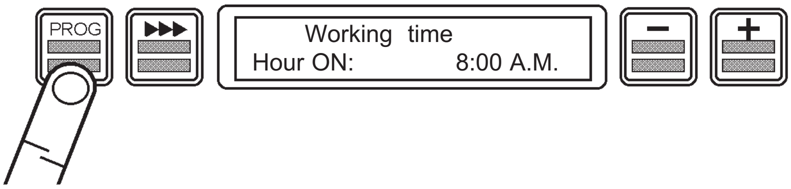

Just a reading panel

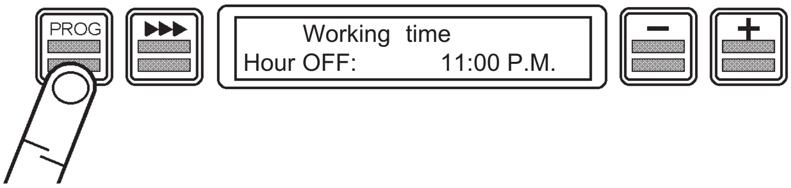



To zero, press and keep pressed the button indicated; buzzer sound indicates operation is being carried out.

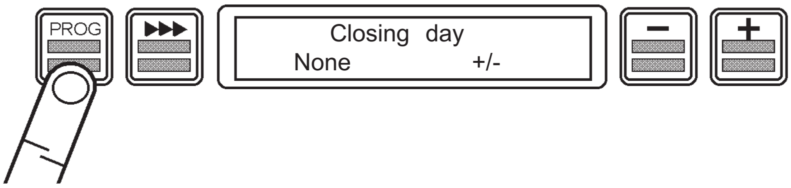



To zero, press and keep pressed the button indicated; buzzer sound indicates operation is being carried out. When zeroing is complete, the partial N°. on the preceding panel will also be zeroed.

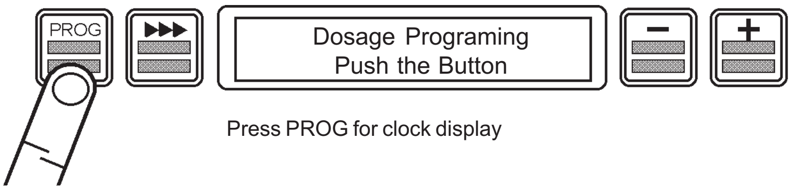



Press “+ or -” to change




Press “+ or -” to change




See “PROGRAMING DISPENSING BUTTONS”

Press PROG for clock display

When the clock turns off the machine, it can be turned back on by following the indications shown on the panel:

| |
|---|
| Machine off<br>ON Press >>> |

Hold the button indicated pressed for a few seconds. The machine will turn back on the display will show:

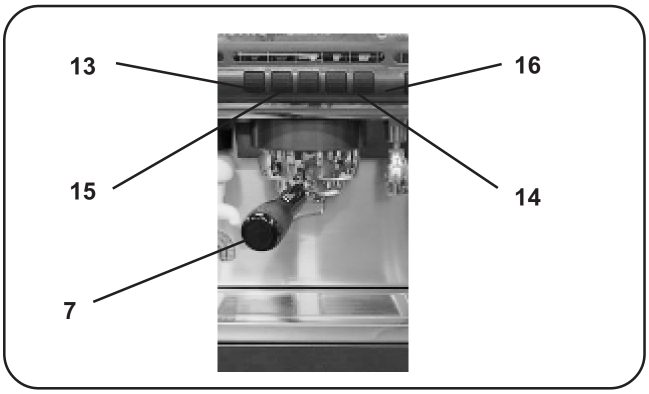
| |
|---|
| Machine on<br>OFF Press >>> |

When you are through using the machine, press the button indicated to turn the machine off. If it is not turned off, it will continue to operate until the automatic ON/OFF is reactivated.

With “client programming YES” and the “**clock option NO**” both the clock and the ON/OFF **functions are deactivated; the machine thus has to be turned off manually.**

## Programming the coffee measures

"Before programming the coffee dispensing push buttons fill the filter holder with the correct serving of ground coffee. Don't use coffee grouts for programming servings."




Fit and tighten the filter holder (**7**) on the coffee dispenser unit, positioning the cup (or cups) under the nozzle (or nozzles) of the filter holder (**7**).
Press (and keep momentarily pressed) the coffee dispensing push button (**13, 14, 15** or **16**) corresponding to the required serving to be programmed.
The indicator light of the pressed push button will remain ON (not flashing).
When the amount of coffee in the cup reaches the required level, release the coffee dispensing push button.
If necessary, repeat the above operations for the other coffee push buttons.

*Using the PROG button:*

1 - Alternately press the PROG button until the display shows:

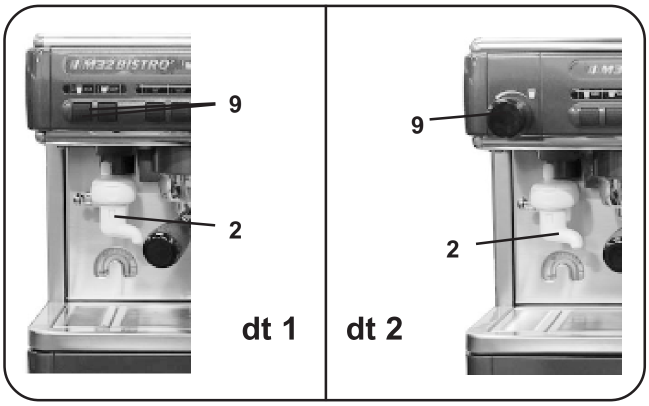
| | |
|---|---|
| Dosage Programing<br>Press a Button | The LEDs of the buttons to be programed turn on. |

2 - Press the button to program; the display will show:

| | |
|---|---|
| Selection 01<br>Water Dosage: 00 | To change, press "+" or "-". |

## Programming the milk measures

Position a suitable container for the amount to be programmed under the cappuccino system (**2**).
Press (and keep momentarily pressed) the milk dispensing push button (**9**). The indicator light of the pressed push button will remain ON (not flashing).
When the amount of milk in the container reaches the required level, release the push button (**9**).




*Using the PROG button:*

1 - Alternately press the PROG button until the display shows:

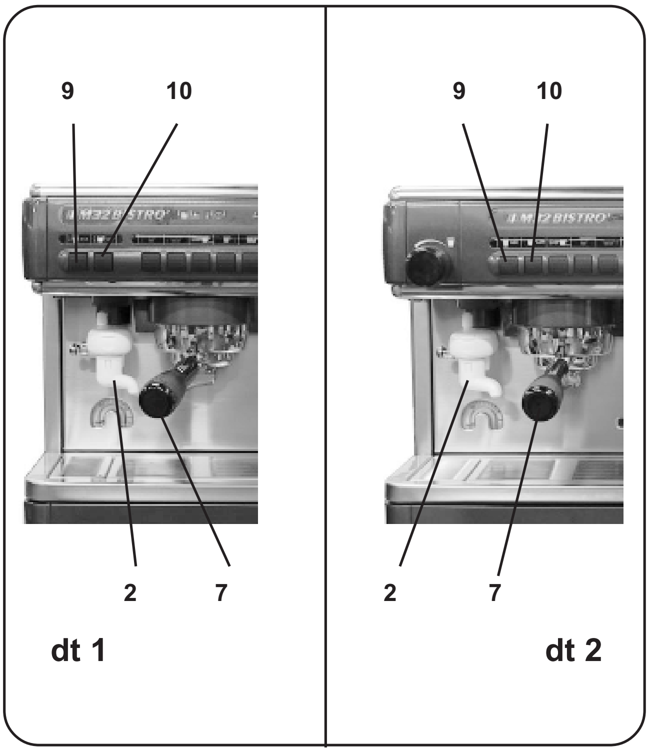
| | |
|---|---|
| Dosage Programing<br>Press a Button | The LEDs of the buttons to be programed turn on. |

2 - Press the Milk button; the display will show:

| | |
|---|---|
| Selection 01<br>Milk Dosage: 00 | To change, press "+" or "-". |

# Programming the cappuccino measures

> ⚠ " Before programming the cappuccino dispensing push buttons fill the filter holder with the correct serving of ground coffee. Don't use coffee grouts for programming servings. "




Fit and tighten the filter holder (**7**) on the coffee dispenser unit, positioning the cup under the nozzle of the filter holder (**7**) and the cappuccino system (**2**). Press the cappuccino dispensing push button (**10**) for a few seconds until only the indicator lights of the milk (**9**) and cappuccino (**10**) dispensing push buttons remain on flashing. You can now programme the cappuccino push button (**10**):

**1) DISPENSING MILK BEFORE COFFEE**

Press (and keep momentarily pressed) the milk dispensing push button (**9**). The indicator light of the pressed push button will remain on (not flashing). When the amount of milk in the cup reaches the required level, release the push button (**9**). Once the programming of the milk serving has been completed, press (and keep momentarily pressed) the cappuccino dispensing push button (**10**) to program the coffee serving. The indicator light of the pressed push button will remain on (not flashing). When the amount of coffee in the cup reaches the required level, release the push button (**10**).

**2) DISPENSING COFFEE BEFORE MILK**

Press (and keep momentarily pressed) the cappuccino dispensing push button (**10**) to program the coffee serving. The indicator light of the pressed push button will remain on (not flashing). When the amount of coffee in the cup reaches the required level, release the push button (**10**). Once the programming of the milk serving has been completed, press (and keep momentarily pressed) the milk dispensing push button (**9**). The indicator light of the pressed push button will remain on (not flashing). When the amount of milk in the cup reaches the required level, release the push button (**9**).

1 - Alternately press the PROG button until the display shows:

| Dosage Programing<br>Press a Button | The LEDs of the buttons to be programed turn on. |
|---|---|

2 - Press the button to program; the display will show:

| Selection 01 ><br>Water Dosage: 00 | To change, press "+" or "-". |
|---|---|

3 - Press the >>> button; the display will show:

| Selection 01 ><br>Milk Dosage: 00 | To change, press "+" or "-". |
|---|---|

4 - Press the >>> button; the display will show:

| Selection 01 ><br>Start Milk 00 |
|---|

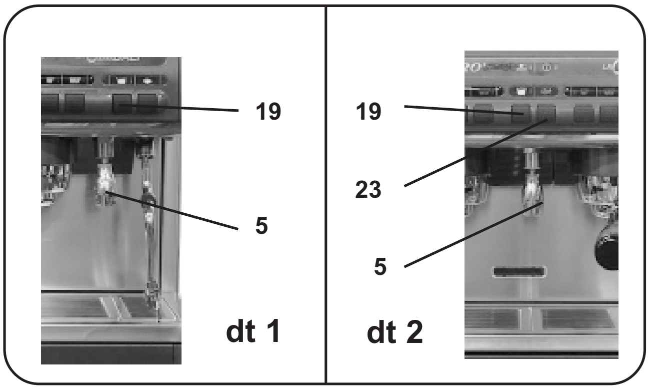
To dispense frothy milk before coffee press the " + o - " button until the display shows: "00"

To dispense coffee before frothy milk press the " + o - " button until the display shows: "60"

English

# Programming the hot water measures

Position a suitable container for the amount to be programmed under the hot water pipe (**5**).
Press (and keep momentarily pressed) the hot water dispensing push button (**19**). The indicator light of the pressed push button will remain on (not flashing).
When the amount of water in the container reaches the required level, release the push button (**19**).




*Using the PROG button:*

1 - Alternately press the PROG button until the display shows:

| Display | |
|---|---|
| Dosage Programing<br>Press a Button | The LEDs of the buttons to be programed turn on. |

2 - Press the button to program; the display will show:

| Display | |
|---|---|
| Selection 01<br>Water Dosage: 00 | To change, press “+” or “-”. |

# Machine messages

**WATER-SOFTENER RESIN-REGENERATION MESSAGE**

When you hear a beep and the message is displayed:

Resins Regeneration
then press >>>

- **carry out resin regeneration**
- Press the “>>>” button for about 8 sec. When you hear the beep, the message is cleared and “Regeneration Performed” is dispayed.

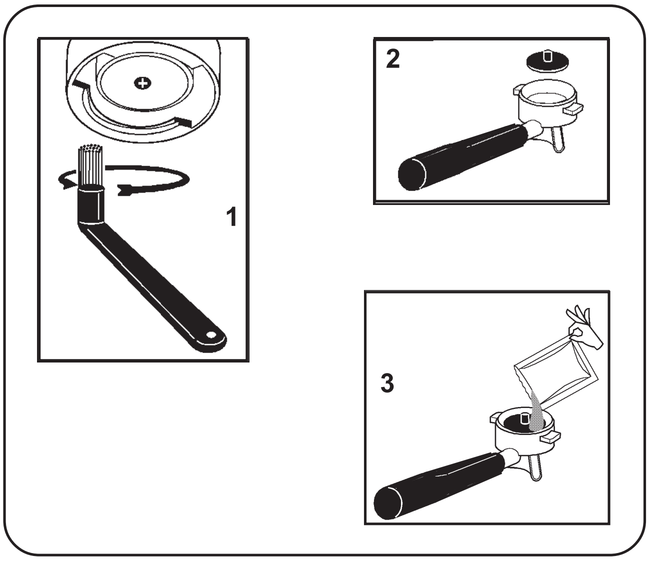
| When the display shows | Display | |
|---|---|---|
| When the display shows | Machine cold<br>Please Wait | Wait for the boiler to reach working pressure as indicated by the gauge. |
| When the display shows | Irregular dose | Grind size is probably too fine.<br>Coffee panel pressing is probably too high. |

NOTE: If the messages do not clear, request technical service.

# Cleaning and maintenance

**Cleaning the dispenser units**
This procedure should be carried out at the end of the working day on all dispenser units.

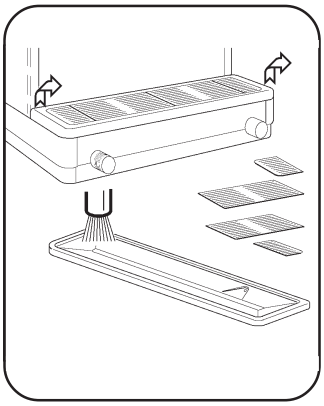
1. Clean the underpan gasket with a brush.
2. Fit the blank ring into the filter holder (**7**), and pour in the content of a sachet or a measure of detergent powder.
3. Mount the filter holder (**7**).
4. Press one of the coffee dispensing knobs and, after a few seconds, press the START/STOP (**21**) push button.
5. Repeat this procedure a few times.
6. Remove the filter holder (**7**), and clean the water “shower” with a sponge.
7. Rinse for a few seconds with running water from each dispenser unit.



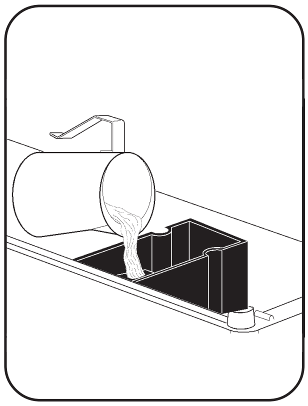

**Cleaning the Filter Holders**
All the filter holders should be cleaned at the end of the working day.

1. Pour 1 litre of cold water and a dose of detergent into a suitable receptacle.
2. Remove the filters from the filter holders (**7**).
3. Leave the filters and filter holders (**7**) in the solution for at least two hours.
4. Remove any residues with a sponge and rinse in plenty of cold water.
5. Refit the filters in the filter holders (**7**), making sure that the filter fixing spring is in the correct position.

**Grids and drip pan**
Remove the grids from the pan (**26**). Extract and clean them under running water.



**Discharge tank**
At the end of the working day, pour a jug of hot water into the discharge tank to remove any scaling.



**Bodywork**
Use a soft cloth and cleansing products WITHOUT ammonia or abrasives.

# Cautions

**Danger of burns**
The areas marked with this sign become hot.
**Great care should be taken when in the vicinity of these areas.**

**WARNING:** Hot surface
**ACHTUNG:** Heisse Oberfläche
**ATTENTION:** Surface chaude
**ATTENZIONE:** Superficie calda

## GENERAL

**Use of gas operated appliances in premises smaller than 12 m · is not permitted.**

**If a gas heated installation is used, change the flexible tube at the due expiry date.**

**The manufacturer disclaims all liability for damages to items or persons due to improper use or due to the coffee machine being used for reasons other than its intended use.**

Never work the coffee machine with wet hands or naked feet.

### Cup-warming plate

Place only coffee cups, cups and glasses to be used in conjunction with the coffee machine on the cup-warming plate.

Ensure that the coffee cups are completely drained before placing them on the cup-warming plate.

No other objects shall be placed on the cup-warming plate.

### Machine Close-Down

When the machine remains unattended for a long period of time (at night, during the weekly closing day or during holidays) the following operations shall be performed:

- Remove the plug or switch off the main switch.
- Close the water tap.
- Close the gas tap.

Non-compliance with these safety measures exonerates the manufacturer from all liability for malfunctions or damage to persons or items.

### Danger of Burns

Do not place the hands or other parts of the body close to the coffee distribution points, or near to the steam and hot water nozzles.

Ensure that the machine is not handled by children or persons who have not been instructed in its correct use.

**CAUTION**
When the machine has not been used for more than 8 hours, and in any case once a day, the internal components must be washed before use, in accordance to the following instructions:

**Supply Groups**
Fasten the filter-holders (**7**) to the groups (without coffee)
Allow the water to flow through for approximately one minute, pressing one of the coffee buttons repeatedly.

**Hot water**
Allow the hot water to flow through for approximately one minute, pressing the water button repeatedly (**19**).

**Steam**
Allow the steam to flow through the nozzles for approximately one minute, using the appropriate commands.

## MAINTENANCE AND REPAIR

If the machine does not function correctly, switch it off, turn off the main switch and call the service agent.

**Only qualified and authorised servicing personnel should be called.**

**Use only original spare parts.**

**Maintenance activities performed by unqualified personnel may jeopardise the safety of the machine.**

If the electric cable is damaged, switch off the machine and apply to the servicing department for a replacement.

To ensure the safety of the operations and functions of the machine the following measures must be adhered to:

- Follow all the manufacturer's instructions.
- Ensure that the machine is subjected to maintenance operations performed by specialised personnel.

### Regeneration of the Water Softener

The machine must be installed with an ionic resin water softener.

The water softener may be of different types, with different resin capacities and different periods of validity.

The resins are regenerated by adding coarse kitchen salt or salt pastilles to the water softener.

If the regeneration of the resins is not made at the due dates, calcareous deposits will form which progressively decrease the machine's efficiency until its functions are completely blocked.

The regeneration due dates and method thereof may be found in the instructions provided with the equipment.

If regeneration is performed at the due dates, the machine is maintained in ideal working conditions.

### Regeneration of the Water Softener (1 dispenser unit machines only)

Machine efficiency depends on the frequent regeneration of the water softener according to the following instruction:

- Remove the water softener, separating it from the relative tube.
- Turn it upside down and insert the funnel and pour in 3 measuring cups of kitchen salt.
- Place it under a faucet, fill with water slowly until the salt has dissolved and until the water which flows out is no longer salty.

At this point the resins have been regenerated and the water softner is ready for use.
Connect it to the tube and replace it in the reservoir.

LA CIMBALI

English

# Defects - Malfunctions

**Direct intervention by the customer**

In order to avoid unnecessary costs, ensure that the problem occurring in the machine is not included in the following table be fore calling the servicing department.

| DEFECT | CAUSE | REMEDY |
|---|---|---|
| The coffee machine does not function and the indicator (**18**) is off. | No electricity. | Check that the electricity is on.<br>Check the position of the main switch (**1**). |
| The coffee machine does not heat up. | Wrong position of the main switch (**4**).<br>Only for 2-group machines. | Turn the main switch knob (**1**) to position 2 |
| Leak from edge of filter-holder (**7**). | The undercup gasket is dirty with coffee residue. | Clean with the supplied brush. |
| Coffee flow time too short. | Coffee grinds too coarse.<br>Coffee too old. | Grind the coffee more finely.<br>Change the coffee. |
| Water leaks from under the machine. | Drainage tank clogged. | Clean the tank. |
| Tank level indicator light (**11**) ON flashing, dispensing disabled. | No water in tank. | Fill up tank.<br>Check position of water supply tap. |
| Boiler level indicator light (**12**) ON flashing. | Boiler load time-out. | Switch the machine ON and OFF. If this doesn't solve the problem, contact the Service personnel. |
| Machine at working temperature indicator light (**17**) ON flashing. | Pressure time-out. | Switch the machine ON and OFF. If this doesn't solve the problem, contact the Service personnel. |

**(*) 1 dispenser unit machines only.**

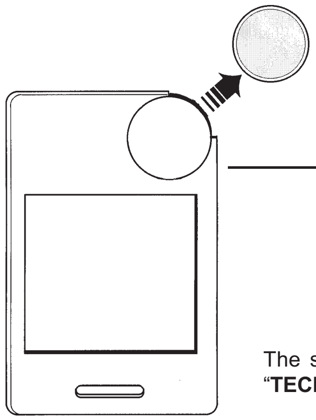
 English

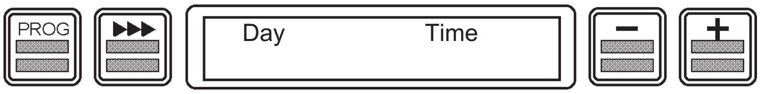
# Programming- Engineer Mode

The machine's program is memorized on the **CPU - DISPLAY** cards.

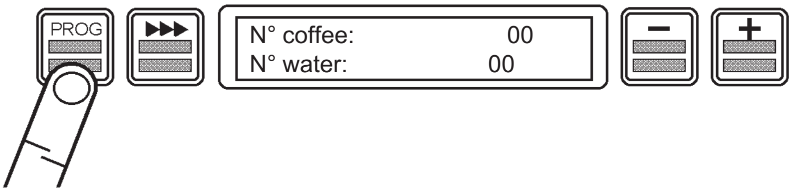
The machine is programmed with a "standard program" in the factory. To read and change the set data the programming function is accessed as follows:

Touch the sensor with the "technician's key".

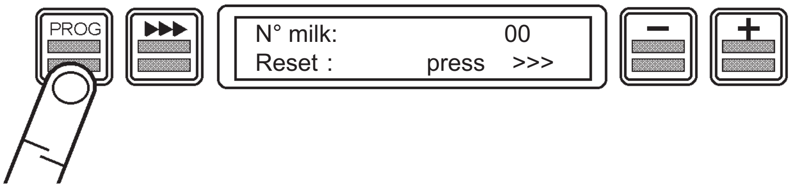




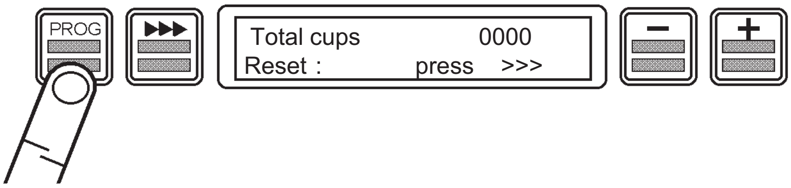

The sound of the buzzer indicates "recognition" of the key and the word "**TECHNICIAN**" appears on the display.



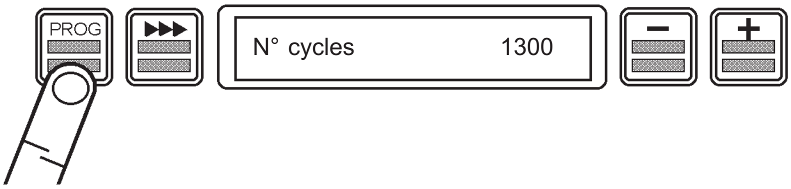

Read-only display



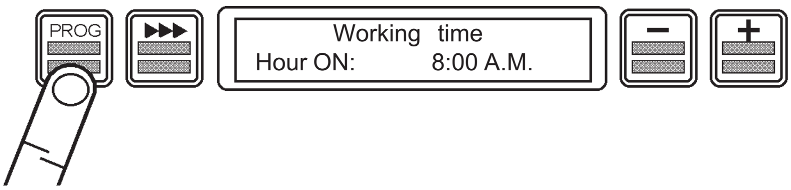

Keep the reset button pressed to reset, the buzzer indicates that the operation is in course




Keep the reset button pressed to reset. When the number is reset, the partial total of the previous display will also be reset. The buzzer indicates that the operation is in course.

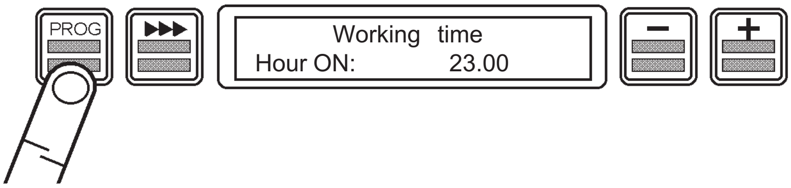



Read-only display.
The meter counts each coffee dose dispensed.

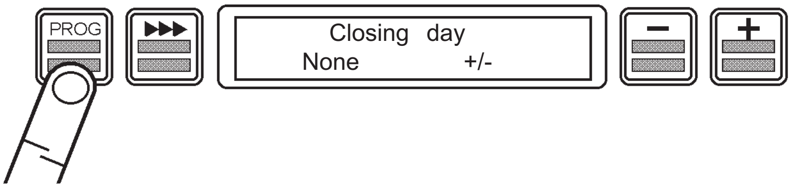



Press "+" or "-" to change.

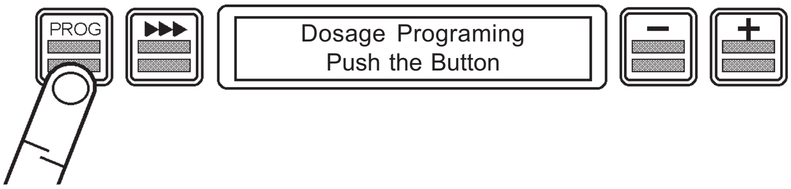
# Programming- Engineer Mode



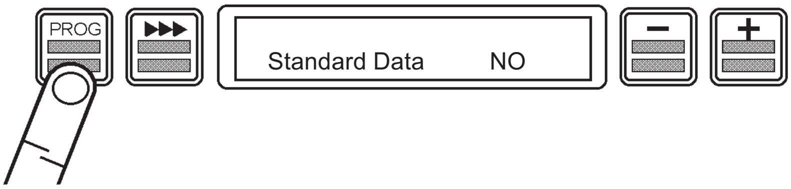

Press “+” or “-” to change



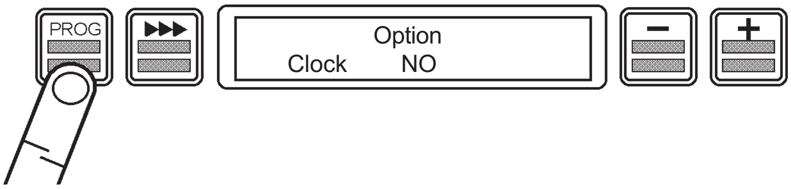

Press “+” or “-” to change



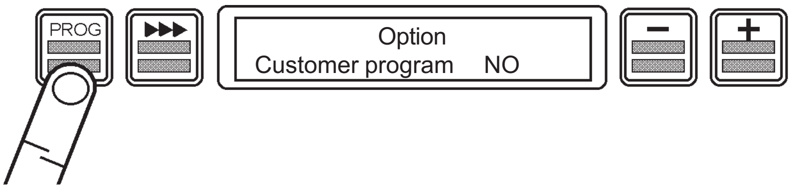

See chapter “PROGRAMMING THE DISPENSING KEYBOARD KEYS”.




Press the keys “+” and “-” to load (**YES**) or not load (**NO**) the standard data.
If “**YES**” is selected and the PROG key pressed the manufacturer’s data will be loaded

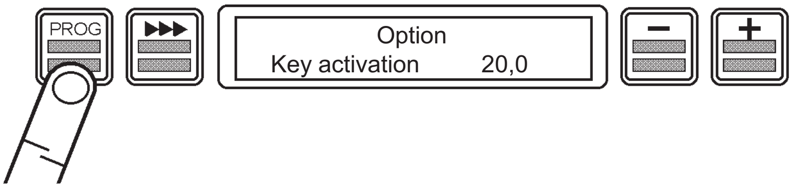



Press the “+” or “-” keys to activate (**YES**) or deactivate (**NO**) the clock function.
When the clock function is deactivated (**NO**), the clock menus will not be displayed.

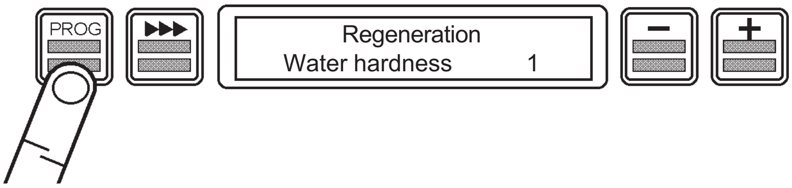



Press “+” or “-” to activate (**YES**) or deactivate (**NO**) the customer programming function.
When the customer programming is deactivated (**NO**), the customer programming menus will not be displayed.

## Programming- Engineer Mode



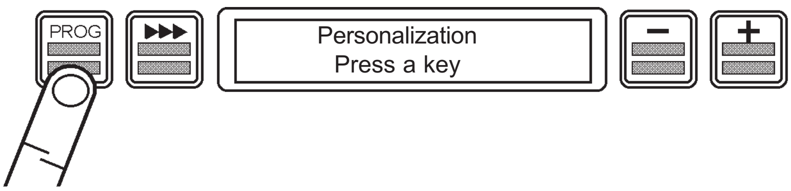

Press “+” or “-” to change the key activation time (from **0.0** to **120**.0 in **5** second-steps).
If the key is set at “**0.0**”, once it has touched the sensor it will remain activated. Touch the sensor again to deactivate.
If another value is set, for example “**10.0**”, the key will remain activated for **10** seconds after the last operation.



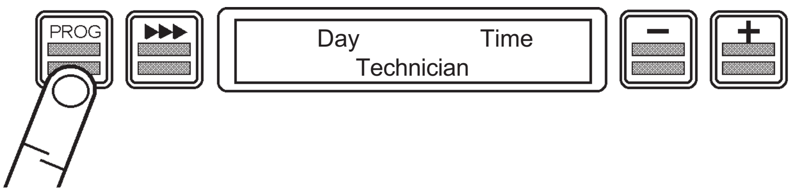

After having performed the water hardness tests press the “+” or “-” keys to set the value on the display (from **0** to **50** in steps of **5**).
N.B. If a 0 value of water hardness is set, the message “**Regenerate Resin**” will be deactivated.



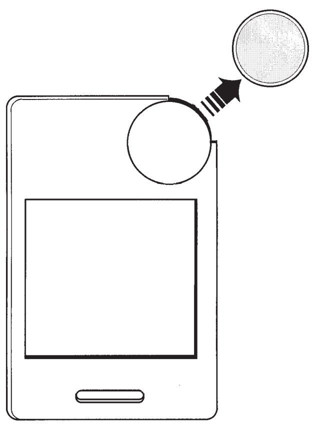

Take the data of the number of resin liters from the softener and set it using the “+” or “-” keys.




Press one of the selection keys and with keys “+” or “-” change the value meter increase “1” or “2”.




Rest the “technician key” on the sensor.



LA CIMBALI

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# SERVICE LINE

## I La CIMBALI e il "SERVICE LINE"

Il servizio assistenza della società CIMBALI, nell'intento di essere vicino ai SIGG. Clienti nella scelta dei prodotti per il miglior utilizzo della macchina da caffè, visualizza la linea:
**ECO LINE** - Prodotti per la pulizia
A) 610-004-129 liquido per i cappuccinatori;
B) 610-004-120 in polvere per i gruppi, i portafiltri, le tazze da caffè;
C) 610-004-124 bustine per i gruppi, i portafiltri, le tazze da caffè;
D) 610-004-114 pastiglie per i gruppi nelle macchine superautomatiche.
Per ordinare trasmettete il numero di codice al Vs. Concessionario.

## GB CIMBALI and the "SERVICE LINE"

The CIMBALI Company's client service, the aim of which is to assure top coffee-machine performance for its clients at all times, also makes available its ECO LINE, a series of specific cleaning products expressly designed for this purpose.
**ECO LINE** - Cleaning products
A) For cappuccino makers in liquid form 610-004-129;
B) For dispensers, filter-holders, coffee cups in powder form 610-004-120;
C) For dispensers, filter-holders, coffee cups in small envelops 610-004-124;
D) For superautomatic-machine dispensers in tablet form 610-004-114.
Order directly from your local distributor and refer to the particular item you require by its number, as shown above.

## F CIMBALI et la "SERVICE LINE"

La service d'assistance de la société CIMBALI, dans l'intention d'être à côté de ses clients, dans le choix des produits et en vue d'une meilleure utilisation de la machine à café, propose la ligne:
**ECO LINE** - Produits de nettoyage
A) 610-004-129 liquide pour les fouettes-lait;
B) 610-004-120 en poudre pour les groupes, les porte-filtre, les tasses à café;
C) 610-004-124 sachets pour les groupes, les porte-filtre, les tasses à café;
D) 610-004-114 pastilles pour les groupes des machines tout-auto.
Pour commander, transmettre le numéro de code à votre concessionnaire.

## D CIMBALI und die "SERVICE LINE"

Mit der Absicht dem Kunden bei der Produktwahl für den bestmöglichen Gebrauch der Kaffeemaschine beizustehen, weist der Kundendienst der CIMBALI Gesellschaft auf folgende Produktlinie hin:
**ECO LINE** - Produkte für die Säuberung
A) 610-004-129 Flüssig für die Cappuccino-Bereiter;
B) 610-004-120 in Pulverform für die Gruppen, die Filterhalter, die Kaffeetassen;
C) 610-004-124 Tüten für die Gruppen, die Filterhalter, die Kaffeetassen;
D) 610-004-114 Tabletten für die Kaffeegruppen der vollautomat Maschinen.
Für eine Bestellung bitte dem Vertreter die Katalog-Nr. angeben.

## E La CIMBALI y el "SERVICE LINE"

Con el deseo de facilitar a los Srs. CLIENTES la selección de los productos para el uso correcto de la máquina de café, el servicio de asistencia de la sociedad CIMBALI les muestra la linea:
**ECO LINE** - Productos para la limpieza
A) 610-004-129 líquido para los cappuccinadores;
B) 610-004-120 en polvos para los equipos, los portafiltros, las tazas de café;
C) 610-004-124 en sobres para los equipos, los portafiltros, las tazas de café;
D) 610-004-114 en pastillas para los equipos de las máquinas superautomáticas.
Para los pedidos, envío el número de código a su Concesionario.

## P La CIMBALI e o "SERVICE LINE"

O Serviço de Assistência de empresa CIMBALI, com a finalidade de aconselhar os Clientes na escolha dos produtos para a melhor utilização da máquina de café, apresenta a linha:
**ECO LINE** - Produtos para a limpeza
A) 610-004-129 líquido para o kit cappuccino;
B) 610-004-120 en pó para os grupos, manípulo dos filtros, chávenas de café;
C) 610-004-124 carteiras para os grupos, manípulo dos filtros, chávenas de café;
D) 610-004-114 pastilhas para os grupos das máquinas superautomáticas.
Para encomendar, indicar o número de código ao seu Concessionário.